



starter



Beverly Hills Oysters Rockefeller 4 Natal oysters on a bed of wilted spinach lemon buerre blanc and parmesan crust	180
Salmon Gravlax lemon curd, pickled exotic beets, beetroot hummus, dill oil and capers	120
Prawn and Avocado nori wrapped prawn tartare, poached prawn tail, cucumber spaghetti, avocado mousse, mango and mint puree and bread crisp	170

Tempura Soft Shell Crab crunchy green cabbage, citrus gel and citrus dressing	120
Butternut soup (V) chai ice cream and chili oil	80
Duck Liver Parfait black cherry gel, sweet pickled pearl onions, orange marmalade, fresh radish and melba toast	130
Roasted Red Pepper & Tomato Risotto roasted red pepper, truffle infused tomato concasse, sour cream and deep fried basil	95 140

main course



Fresh Catch of The Day pea puree, seared scallops, citrus sabayon, chive buerre blanc, caramelised onions and garden peas	340
Teriyaki Glazed Norwegian Salmon shimeji mushroom, grilled bok choy, edamame and sesame dust	260
Ntsiki's Flambé Prawns flambéed at your table with cognac, cream, courgette linguini, saffron rice and chilli flakes	320
Grilled Prawns saffron rice, lemon butter, garlic butter and peri-peri	320
Seafood Platter for One prawns, mussels, calamari, kingklip, spicy rice, fries, lemon butter, garlic butter and peri-peri	700

Garlic and Thyme Chicken Breast potato and pea fricassee, fried shitake mushrooms, blistered rosa tomatoes and onion and mustard cream	140
Seared Duck Breast and Confit Leg bok choy, beetroot puree and orange rooibos jus	240
Pan Roasted Pork Cutlet (P) fondant potato, bacon and leek ragout and maple bourbon jus	180
Slow Braised Lamb Shank herb mash, cannellini beans, baby carrots and tender stem broccoli	260
Roast Lamb Loin parsnip puree, grilled asparagus, shimeji mushrooms and lamb jus	320
Grilled Halloumi and Black Mushroom (V) courgette ribbons, garlic cream sauce	140

steaks



All steaks are served with café de paris butter, choice of sauce and choice of a side.

KZN 100% Grass Fed and Hormone Free Beef	
200g Fillet	200
300g Fillet	260
300g Wagyu	790
<i>please ask your waitron for our cut of the day</i>	

sauces

40

- Jus Natural
- Creamy Mushroom
- Green Peppercorn
- Roasted Garlic Cream Sauce

sides

35

- Seasonal Vegetables
- Rustic Cut Fries
- Herb Mash
- Onion Rings
- Mixed Green Salad