

Soups

Cantaloupe Gazpacho Soup Cap Classique Wine Chia Seeds Basil	85
Roast Tomato Soup Ginger Garam Masala Coconut Crème Fraiche Poppadum	90
Smoked Cauliflower Velouté Scallop & White Fish Tartare Greens Caviar	150

Salads & Starters

Flamed Chicken Salad Egg Spek Parmesan Dressing Gem Lettuce Garlic Crouton Anchovy	150
(v) Organic Plum Tomato Buratta Olive Oil Basil Pesto Aged Balsamic	165
(v) Summer Salad Tropical Fruit Citrus Celery Raspberry Vinaigrette	125
Ostrich Tartar Mimosa Egg Pickled Onion Smoked BBQ Mayo Maize Crisp	150
(v) Phantom Forest Goat Cheese Salad Roasted Stone Fruit Beetroot Candied Walnuts Arugula	145

Chilled Seafood

Cape Crudo Salmon Teriyaki Sea Bass Tuna Squid Ginger Beer Cucumber Togarashi Spice	225
Knysna Oysters House Mignonette	195
Chilled Mozambican Prawns Avocado Tabasco Summer Radish Salad Roast Tomato Vinaigrette	225
Octopus Carpaccio Corn Emulsion Chilli Avocado Chorizo Mayo	215
Salmon & Line Fish Mosaic Fennel Chicory Salmon Roe Sepia Crème Fraiche	190

Burgers

Wagyu Beef Burger Cheese Tomato Pickles Aioli	185
Bourbon Burger Wagyu Beef Peppadew & Bacon Chutney Grain Mustard Mayo	195
Moroccan Lamb Burger Giant Onion Rings Mint Labneh Cumin Tomato Chutney	195

Main Selection

“Sous Vide” Duck Breast Scheshuan Pepper Fermented Pumpkin Duck Won Ton Espresso Parsnip	210
Ostrich Fillet Morogo Crisp Potato Linguini Beetroot Cherry Jam	225
Mauritian Seabass Dill Mayo Calamari Escabeche Fennel Salad	270
Norwegian Salmon Vichyssoise Almond Buttermilk Beurre Blanc Garlic Chives	305
Blackened Angus Fillet Foie Gras Ganache Mushroom Pomme Puree	425
(v) Young Summer Carrots Caraway Orange Lentil Curry Leaf Labneh Macadamia Nuts	185
(v) Plank Roasted Cauliflower Black Bean Sugo Sultanas Crisp Capers Toasted Pine Nuts	165
(v) Forest Mushrooms Gnudi Dumpling Duck Egg Sage	210
Pan Seared Kingklip Brussel Sprouts Sesame Seed Mash Kung Pao Sauce	230
Bone-in Chicken Breast Pomme Anna Summer Confit Leeks Roast Jus	205
72 Hours Angus Short Rib White Cheddar Polenta Fired Baby Carrots Truffle Wilted Spinach	260
Charred Pork Belly Lemon Mushrooms Fried Egg Whites	220

Signature Cuts

Served with a side and sauce of your choice

	Kalahari Cuts		Black Angus Grass Fed Beef	
Ribeye Tomahawk	600g	465	Rump	300g 310
Sirloin	300g	310	Sirloin	300g 315
	Karoo Lamb		Rib Eye	400g 395
Chops	300g	270	Fillet	300g 365

Sides 48

Hand Cut Fries
Crushed Potato
Basmati Rice
Garden Vegetable
Grilled Zucchini | Tomato

Sauce 35

Pepper Sauce | Cream
Whisky BBQ
Wild Mushroom | Cream
Red Wine | Rosemary
Lemon Butter Sauce