

utopia

DINING ELEVATED

STARTERS

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| SAUTÉED BEEF Wild mushrooms, parsnip purée & pickles | R 115 |
| SPICY PRAWNS Lemon garlic sauce | R 125 |
| GRILLED OCTOPUS Red pepper purée & tempura vegetables | R 140 |
| PAN-ROASTED FISH CAKES Asian salad, edamame beans and yuzu wasabi dressing | R 110 |
| WEST COAST OYSTERS | R 28 |
| CHICKEN LIVER PARFAIT Herb butter with fresh Tangzhong bread | R 95 |
| AGNOLOTTI A LA RICOTTA Sage beurre noisette, artichokes and tomato | R 110 |
| BUTTERNUT & GORGONZOLA SALAD Toasted pumpkin seeds, fresh orange segments, baby gem lettuce, honey mustard dressing | R 110 |
| CAPRESE SALAD Tomatoes, Nodini cheese, fresh basil | R 125 |

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MAINS

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| GRILLED LINE FISH | R 230 |
| Fish of the day, Black eyed bean ragout | |
| PAN ROASTED NORWEGIAN SALMON | R 265 |
| Sautéed spinach, fine beans & potato purée | |
| SCALLOP & FISH CURRY | R 270 |
| Raita, tomato & onion salsa, jasmine rice | |
| GRILLED PRAWNS | R 280 |
| Garlic lemon sauce | |
| SEAFOOD PLATTER FOR ONE | R 785 |
| Cape rock lobster, grilled prawns, line fish and squid. | |
| SWEETCORN & BASIL RISOTTO | R 160 |
| SHORT RIB | R 265 |
| Caramelised carrots, broccoli, roasted garlic and red wine jus | |
| SPRINGBOK | R 270 |
| Parsnip purée, preserved figs and Port wine jus | |



GRILLS & SIDES

GRILLED BEEF FILLET R 260

RIB EYE R 285

COWBOY STEAK SQ

All grills served with a side of your choice

SIDES R 50

Potato Purée

Truffle Gnocchi

Creamed Spinach

Stir Fry Vegetables

Rustic Chips

Grilled Aubergine with

Teriyaki & honey

SAUCES R 45

Wild Mushroom

Green Peppercorn

Salsa Verde

DESSERTS

CAPE MALVA R 95

Traditional pudding, citrus crème Anglaise, Mascarpone mousse, honeycomb, rooibos ice cream

ORANGE CRÈME BRÛLÉE R 95

Served with seasonal fruits

BAKED YOGHURT R 95

Served with compressed fruit, almond crumble and fruit coulis

DEATH BY CHOCOLATE R 95

Chocolate cremeux, roasted white chocolate ganache, lime almond crumble, lime gel and Devil's food cake

TRIO OF SORBET & ICE CREAM R 80

Chef's choice of three scoops home-made sorbet or ice cream

CHEESE PLATTER R 140

A selection of local cheese served with home-made preserves and crackers