


TRUFFLES

• ON THE PARK •

A GLASS OF BUBBLES?

VALDO PROSECCO DOC
BOSCHENDAL BRUT NV
BOSCHENDAL
LUXE NECTAR DEMI-SEC


150
115
115

SMALL PLATES

PERUVIAN GRILLED CHICKEN SKEWER

garlic, cumin, chilli powder, smoked paprika, soy sauce lime juice, fresh ginger & aji verde drizzle

115 

CRISPY VEGETABLE TEMPURA

tangy-tart lime-soy ponzu dip & beetroot dashes

95

THAI SPICED SALMON CAKES

tomato, cucumber, basil, mint, coriander, sweet corn & red chilli salad with peanuts & a spicy sesame sweet & sour dressing

135 

GOLDEN FRIED HALLOUMI

with a spicy apple & pineapple chutney

90

FRIED CHICKEN WINGS

with a mango-habanero dipping sauce or smoky BBQ flavour

95 

SALT & PEPPER SQUID

lightly battered & fried with lemon-lime dipping drops

115

GRASS-FED SEARED BEEF CARPACCIO

asian greens, home-pickled red onion, grated parmesan, orange carpels & cracked szechuan pepper

145

GOLDEN FRIED TRUFFLE ARANCINI

mushroom mousse & truffle aioli

85

WARM & COLD SALADS

CAESAR ON THE PARK

half 85
full 145
cos lettuce, pulled chicken breast, garlic croutons, bacon bits, caesar dressing, pecorino & anchovies

TRUFFLES PARK SALAD

185
butter lettuce, grilled pineapple, butternut ribbons, shaved droëwors, gorgonzola, toasted hazelnuts with an orange & mustard dressing

HEALTH BOWL WITH SALMON CAKES

175
citrus, grilled broccoli, cherry tomatoes, pickled red onion, red quinoa, avocado, baby spinach, beetroot-hummus, baby beets & butternut crisps

INSALATA CAPRESE

155
fior di latte mozzarella, cherry tomatoes, fresh basil, fennel & garlic croutons with a pink champagne vinaigrette

WARM MEDITERRANEAN DREAMS

165
fried halloumi, squid heads & tubes, grilled chorizo, cherry tomatoes, warm chillies, grilled lemon & crispy croutons

BURNT CORN & AVOCADO SALAD

95
red onion, feta cheese & cilantro

CHIRASHI

158
sushi rice, spicy salmon or tuna, avocado, cucumber, caviar & sesame seeds

SUSHI BOWL

152
cubed salmon or tuna, avocado, edamame beans, sushi rice, cucumber, seaweed, spring onion, sesame oil, sesame seeds & soya sauce

10% GRATUITY – will be added to all tables of 10 guests or more.

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SIGNATURE MAINS

FILLET STEAK & TRUFFLE FRIES 295

250g aged prime cut with twice fried truffle parmesan fries & a magical black truffle hollandaise

FLAME-GRILLED RIB-EYE 300G 370

twice fried truffle parmesan fries & a red wine jus

BRAISED LAMB SHOULDER 295

fall apart tender lamb shoulder, pea espuma, potato parve, smoked cauliflower & herbed roasted tomato

MISO GLAZED GRILLED SHORT-RIBS 255

with twice fried fries, scallions, wonton & sesame seeds

GRILLED CHICKEN THIGHS 255

with sauteed french beans & peppercorn – caper sauce

HARISSA MARINATED LAMB CHOPS 395

sage butter, herbed crumb butternut gratin, grilled pak choy & rich lamb jus

TENDER BRAISED PORK COLLAR 225

chorizo stuffed mushrooms, golden baby beets, kraut-savoy parcel, apple-beetroot puree & poached nectarine-sherry sauce

SPRINGBOK SHANK 245

fall apart tender springbok in a rich jus, served on polenta with blanched broccoli

PARK FAVOURITES

FILLET STEAK 395
on truffle risotto

RIB-EYE STEAK 475
on truffle risotto

LAMB SHOULDER 395
on truffle risotto

LAMB CUTLETS 475
on truffle risotto

SEAFOOD

FRESH ATLANTIC LINE CAUGHT 285

SALMON

grilled & served with herbed gnocchi, wild exotic mushrooms, seasonal vegetables, aji verde & soy jelly

THAI STYLE QUEEN PRAWNS 295

plump queen prawns grilled in the shell, presented on pearl couscous mussel meat, shrimp & coconut emulsion

CAPE MALAY KINGKLIP 265

a medley of kingklip, mussels & prawns poached in cape malay curry sauce with coconut basmati rice

RISOTTO & PASTA

BLACK TRUFFLE RISOTTO 285

black truffle & wild mushroom risotto with parsley oil, nutty pecorino & crispy garlic

LOBSTER LINGUINE 550

crab & lobster bisque coated linguine & lobster tail

CREAMY CHILLI BABY SQUID LINGUINI 175

grilled squid heads & tubes tossed in creamy red chili-garlic sauce & dipping bread

POLLO PENNE AL LIMONE 285

chicken thighs, cashew nuts, cherry tomatoes, garlic, danish feta, lemon & basil

WILD MUSHROOM LASAGNE 195

sautéed wild mushrooms, spinach & broccoli, layered in a three-cheese sauce & truffle cream

ROASTED MUSHROOM GNOCCHI 165

griddled herb gnocchi, wild mushrooms, wilted baby spinach, cranberries & gorgonzola sauce

CRAFTED BUNS

- TRUFFLES SIGNATURE BURGER** 165
seasoned prime beef in a toasted pretzel bun with smoked bacon, caramelized red onion, mixed leaves, truffled mushroom sauce & melted cheddar
- "LIKE A WALK IN THE PARK" BURGER** 135
simple & nice...flame-grilled chicken or beef in a toasted pretzel bun with mixed leaves & tomato
- THE TRUFFLES BENEDICT BURGER** 155
one poached egg, pulled glazed teriyaki short-ribs, black truffle hollandaise & roasted cherry tomatoes
- THE GRILLED HALLOUMI BURGER** 175
aji-verde mayo, "facon", marinated bell peppers, fresh lettuce, cucumber & radish slaw
- FLAKEY CRUSTED CHICKEN BURGER** 155
crusted chicken breast with emmental cheese, lime aioli & chimichurri dressed slaw
- TRUFFLES FILLET STEAK SANDWICH** 195
fillet steak in a ciabatta panini with a dijon truffle aioli, smoked mozzarella, baby spinach & red onion slivers

SIDES & SAUCES

- twice-fried truffled parmesan fries 75
creamy parmesan parsley mash 55
seasonal vegetables 45
green side salad 45
small greek salad 55
half caesar salad 85
truffled mushroom sauce 30
black truffle hollandaise 30
truffle aioli 30
aji verde 30
add an egg 10
add bacon/"facon" 45

VEGETARIAN & VEGAN

✓ denotes vegan or vegan option available

- CRISPY VEGETABLE TEMPURA** 95 ✓
tart-tangy lime-soy ponzu dip & beetroot dashes
- VEGETARIAN PARK SALAD** 185 ✓
butter lettuce, grilled pineapple, butternut ribbons, avocado, gorgonzola, toasted hazelnuts with an orange & mustard dressing
- AJI-VERDE MARINATED TOFU BOWL** 175 ✓
citrus grilled broccoli, cherry tomatoes, pickled red onion, red quinoa, avocado, baby spinach, beetroot-hummus, golden baby beets & butternut
- GOLDEN FRIED HALLOUMI** 90 ✓
with a spicy apple & pineapple chutney
- THE GRILLED HALLOUMI BURGER** 175 ✓
aji-verde mayo, marinated bell peppers, fresh lettuce, cucumber & radish slaw
- BLACK TRUFFLE RISOTTO** 285 ✓
black truffle & wild mushroom risotto, parsley oil, pecorino & crispy garlic
- WILD MUSHROOM LASAGNE** 195
sautéed wild mushrooms, spinach & broccoli, layered in a three-cheese sauce & truffle cream
- GOLDEN FRIED ARANCINI** 85
mushroom mousse & truffle aioli
- ROASTED MUSHROOM GNOCCHI** 165
herb gnocchi, wild mushrooms, sautéed baby spinach, cranberries & gorgonzola sauce

“Veganism is a way of living which seeks to exclude all forms of exploitation of, & cruelty to, animals for food, clothing or any other purpose; & by extension, promotes the development & use of animal-free alternatives for the benefit of animals, humans & our environment.”

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SIGNATURE SUSHI

SALMON GRENADE (4 PIECE) 138

salmon roses filled with spicy salmon, dressed with chilli mayo & sweet soya sauce, topped with spring onion, 7-spice, sesame oil & tempura crunch



ROCK SHRIMP TEMPURA (8 PIECE) 164

spicy tuna california rolls laid flat, topped with rock shrimp tempura, dressed with creamy mayo & sesame seeds



FANTASTIC CRISPY ROLL (8 PIECE) 138

crispy california rolls filled with salmon or tuna or tempura prawn with avo, topped with kewpie mayo, sweet chilli & crispy shallots



4X4 NO. 1 (8 PIECE) 164

4 pieces of salmon & tuna rainbow reloaded & 4 pieces of spicy tuna california topped with creamy shrimp tempura



SUPER FASHION SANDWICH (8 PIECE) 145

salmon & avocado fashion sandwich, topped with salmon, mayonnaise and caviar



TUNA TATAKI 136

seared tuna sashimi, spring onion, toasted sesame seeds, tataki sauce, lemon slices, sesame oil



RAINBOW RELOADED (8 PIECE) 144

salmon or tempura prawn & avocado, cucumber on the inside. salmon & tuna rainbow on the outside, dressed with teriyaki, sesame oil, kewpie mayo, 7 spice, spring onion & caviar



PHILADELPHIA ROLL (8 PIECE) 158

smoked salmon, cream cheese & avo inside, wrapped with smoked salmon topped with crab salad & sesame seeds



4X4 NO. 2 (8 PIECE) 156

4 pieces of salmon roses & 4 pieces of salmon & tuna rainbow rolls



NEW STYLE SASHIMI 146

thinly sliced salmon sashimi, ginger, spring onion, toasted sesame seeds, soy sauce, ponzu, sesame oil



TRUFFLES

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LITTLE PEOPLE MENU

A PLATE OF CHIPPY CHIPS with tomato sauce & mustard	55
LINGUINI ALFREDO with grated cheese	75
CRISPY BATTERED HAKE with chips	95
CRISPY CHICKEN STRIPS with chips	95
CREAMY MASH & DELICIOUS GRAVY	55
CRISPY HEATHY TEMPURA VEG with tomato & ponzu dip	75
GOLDEN FRIED HALOUMI lime aioli	90
PARK BURGER (BEEF OR CHICKEN) seasoned prime beef patty or chicken breast, mixed leaves & tomato	105

HEAVENLY SHAKES

CHOCOLATE	59
VANILLA	59
STRAWBERRY	59
OREO COOKIE	59
MIXED BERRY	59
COFFEE	59

CAKES & ICE-CREAM

NEW YORK BAKED CHEESE CAKE mixed berries & berry compote	85
CARROT & WALNUT CAKE ginger confit & ginger royal icing	75
THE TRIPLE THREAT sticky malva pudding, topped with milk tart with amaretto ice cream	95
CHOCOLATE DREAMS layered chocolate gateaux with ice cream	105
MOIST ORANGE POLENTA CAKE with vegan ice cream	85 ✓
SHERRY POACHED PEAR Pear, sherry, cinnamon, chantilly cream & ginger biscuit	80
3 SCOOPS ICE CREAM choose from chocolate, vanilla & strawberry	70
2 SCOOPS VEGAN ICE CREAM peanut butter & toasted coconut	70 ✓

COFFEE/TEA

AMERICANO	42
ESPRESSO	42
DOUBLE ESPRESSO	52
ESPRESSO MACCHIATO	44
CORTADO	44
CAPPUCCINO	48
ICED CAPPUCCINO	52
CAFFE LATTE	48
ICED LATTE	52
ROASTED HAZELNUT LATTE	54
CARAMEL LATTE	54
TEAS	35
HOT CHOCOLATE	55
DELUXE HOT CHOCOLATE	80
SPICED CHAI	55
FOR ALMOND MILK	+10
DECAFFEINATED COFFEES	+4
FLAVOURED COFFEES	+6

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