

LEARN HOW TO SPEAK "TRUFFLEISH"

TRUFFLES A **truffle** is the fruiting body of a subterranean ascomycete fungus, predominantly one of the many species of the genus *Tuber*

Some of the truffle species are highly prized as food. French gourmet Jean Anthelme Brillat-Savarin called truffles "the diamond of the kitchen".^[3] Edible truffles are held in high esteem in French^[4], Italian, Ottoman, Middle Eastern and Spanish cuisine, as well as in international *haute cuisine*. Truffles are cultivated agriculturally and are also harvested from natural habitats.

Because of their high price^[74] and their pungent aroma, truffles are used sparingly. Supplies can be found commercially as unadulterated fresh produce or preserved, typically in a light brine.

As the volatile aromas dissipate quicker when heated, truffles are generally served raw and shaved over warm, simple foods where their flavor will be highlighted, such as buttered pasta or eggs. Thin truffle slices may be inserted into meats, under the skins of roasted fowl, in *foie gras* preparations, in *pâtés*, or in stuffings. Some specialty cheeses contain truffles as well. Truffles are also used for producing truffle salt and truffle honey.

While in the past chefs used to peel truffles, in modern times, most restaurants brush the truffle carefully and shave it or dice it with the skin on so as to make the most of this valuable ingredient. A few restaurants in Switzerland still stamp out circular discs of truffle flesh and use the skins for sauces.

PATATAS BRAVAS - A Spanish dish consisting of small pieces of potatoes fried in olive oil, with a spicy tomato sauce.

MESCLUN - a mix of assorted small young salad greens that originated in Provence, France

PECORINO - a family of hard Italian cheeses made from sheep's milk. The word derives from Italian pecora meaning "sheep"

WAGYŪ - "Japanese cow" is any of the four Japanese breeds of beef cattle. In several areas of Japan

AIOLI - a Mediterranean sauce made of garlic and olive oil;

BURRATA is a fresh Italian cow milk cheese (occasionally buffalo milk) made from mozzarella and cream.

MISO - is a traditional Japanese seasoning produced by fermenting soybeans with salt and koji (the fungus *Aspergillus oryzae*) and sometimes rice, barley, seaweed or other ingredients.

WONTON - is a type of Chinese dumpling commonly found across regional styles of Chinese cuisine.

MIZUNA - "water greens" - is a cultivated crop plant from the species *Brassica rapa var. niposinica* a dark green, serrated leafed plant

CHIMMICHURRI - is made of finely chopped parsley, minced garlic, olive oil, oregano and red wine vinegar. The dominant flavors are parsley and garlic.

TERIYAKI - is a cooking technique used in Japanese cuisine in which foods are broiled or grilled with a glaze of soy sauce, mirin, and sugar

CORNICHONS are tart French pickles made from small gherkins pickled in vinegar and tarragon

PANKO is a variety of flaky bread crumb used in Japanese cuisine as a crunchy coating for fried foods and is made from bread baked by electrical current, which yields a bread without a crust, and then grinding the bread to create fine slivers of crumb.

DUKKAH is an Egyptian condiment consisting of a mixture of herbs, nuts (usually hazelnut), and spices

PORTOBELLO - is an edible mushroom native to grasslands in Europe and North America. It has two color states while immature—white and brown—both of which have various names. When mature, it is known as **portobello mushroom** (also *portabella* or *portobella*).

HARISSA is a Tunisian hot chili pepper paste, the main ingredients of which are roasted red peppers, Baklouti (بقلوطي) pepper, serrano peppers, and other hot chili peppers, spices and herbs such as garlic paste, coriander seed, saffron, rose, or caraway, as well as some vegetable or olive oil for preservation.

FLANK STEAK IS a beef steak cut from the abdominal muscles or lower chest of the cow.

A **HANGER STEAK**, also known as **butcher's steak**, is a cut of beef steak prized for its flavor. Derived from the diaphragm of a steer or heifer, it typically weighs about 450 to 675 grams (1 to 1 ½ pounds). This cut is taken from the plate, which is the lower belly of the animal. In the past it was sometimes known as "butcher's steak", because butchers would often keep it for themselves rather than offer it for sale.^[1]

CAFÉ DE PARIS SAUCE is a complex butter-based sauce served with grilled beef. made from fresh thyme and thyme flowers, full cream (19 percent butterfat), white Dijon mustard, butter, water, salt, and pepper.

BEURRE NOISETTE (French pronunciation: [bœʁ nwazɛt], literally: hazelnut butter, loosely: **brown butter**)^[1] is a type of warm sauce used in French cuisine. It can accompany savoury foods, such as winter vegetables,^[2] pasta,^[3] fish, omelettes,^[4] and chicken.^[5] It is also used in making French pastry. It is notable for its deep yellow, almost brown colour, and nutty scent and flavour from the heating process.

BOIS BOUDRAN - a simple but elegant sauce made with tomato ketchup, shallots, and Worcestershire sauce.

FONDANT POTATOES is a method of preparing **potatoes** that traditionally involves cutting them into cylinders, browning the ends, and then slowly roasting them in butter and stock. We add a touch of vanilla for romance.

JUICES, ICE TEA & MILKSHAKES

JUICE

ORANGE OR MANGO OR CRANBERRY	35
VITAMIN DRIP - ORANGE, APPLE, GRANADILLA & GINGER	42
HULK JUICE – APPLE, CUCUMBER, SPINACH, KALE & MINT	42
RED JUICE - APPLE, BEETROOT, RASPBERRY, ORANGE, CARROT & GINGER	42

ARTISANAL ICE-TEA

LEMON & JUJUBE (NO SUGAR)	39
LITCHI & LIME (SUGAR-FREE)	39
MULBERRY & MARULA (NO SUGAR)	39
APPLE GOOSEBERRY (NO SUGAR)	39
BERRY BAOBAB	39
KIWI, CUCUMBER & MINT	39
LEMONGRASS, COCONUT & GINGER	39
MELON & GOJI BERRY	39

MILKSHAKES

VANILLA & LEMON MERINGUE	59
OREO COOKIES & CREAM	59
MIXED BERRY	59
WHITE CHOCOLATE & COCONUT	59
TOASTED MARSHMALLOW - S'MORES	59

FREEZOS

VANILLA & LEMON MERINGUE	45
OREO COOKIES & CREAM	45
MIXED BERRY	45
WHITE CHOCOLATE & COCONUT	45
TOASTED MARSHMALLOW - S'MORES	45

FROZEN LEMONADE

LEMON & MINT	39
RASPBERRY	39
PASSION FRUIT	39
MANGO	39

SOFT DRINKS

TIZERS	28
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LITTLE HUMANS



TRUFFLES

• ON THE PARK •

LITTLE HUMANS MENU

CHEESE BURGER BABIES 85
TWO MINI BEEF OR CHICKEN
BURGERS WITH CHEDDAR
CHEESE & A PORTION OF
HANDCUT FRIES WITH KETCHUP

TRIPLE C'S CHICKEN 65
CRISPY CRUNCHY CHICKEN
STRIPS & A PORTION OF HANDCUT
FRIES WITH KETCHUP

CHICKEN FLY NO MORE 65
SUPER STICKY CHICKEN WINGS IN
A SWEET BBQ DIPPING SAUCE
& A PORTION OF HANDCUT FRIES
WITH KETCHUP

STEAK & CHIPS 85
MINI PORTION RUMP STEAK & A
PORTION OF HANDCUT FRIES
WITH KETCHUP

NOT JUST PASTA 75
CREAMY CHICKEN TAGLIETELLE
PASTA WITH PARMESAN & BACON

EAT BUGS



IF YOU FINISH YOUR FOODSWEETS

★ **PHILLY BAKED CHEESE CAKE** 48
BERRY COMPOTE & MACERATED
BERRIES

★ **ORANGE CARDAMOM CRÈME
BRULEE** - GLUCOSE CARAMEL &
CANDIED ORANGE 48

★ **MILK CHOCOLATE TORTE** 48
CHOCOLATE CRUMB & GANACHE

★ **DELUXE DESERT SHAKE** 59
TOASTED MARSHMALLOW -
S'MORES



TRUFFLES

• ON THE PARK •

BURGERS & PREGOS

WITH TWICE FRIED FRIES & BOIS BOUDRAN SAUCE

TRUFFLES SIGNATURE BURGER	145
150G SEASONED PRIME BEEF PATTIE, SMOKED BACON, MIXED LEAVES & MELTED CHEDDAR	
PLAIN PARK BURGER	95
150G SEASONED PRIME BEEF PATTIE, MIXED LEAVES & TOMATO RELISH	
FLAKEY CRUSTED CHICKEN	120
EMMENTAL CHEESE, LIME AIOLI & CHIMICHURRI DRESSED SLAW	
(▼) VEGETARIAN PORTABELLO MUSHROOM	85
CASHEW & MINT SALSA WITH NON-DAIRY GARLIC HERB CREAM CHEESE	
SOWETO SPICE PREGO	
SOWETO CHILLI CREAM, FENNEL PARSLEY SLAW, PAPRIKA COATED CRISPY ONION IN A TRADITIONAL PORTUGUESE ROLL	
PULLED CHICKEN	95
SIRLOIN STEAK	125

SANDWICHES

WITH TWICE FRIED FRIES & BOIS BOUDRAN SAUCE

TRUFFLED WAGYU STEAK SANDWICH	135
BLACK TRUFFLE AIOLI, CARAMELIZED ONION & EMMENTAL CHEESE IN A TOASTED PANINI	
OPEN BEETROOT SALMON GRAVLAX	105
HOUSE CURED ATLANTIC SALMON WITH CREAM CHEESE, ROCKET & A CAPER BERRIES & CORNICHON DRESSING ON SEEDED RYE	
TRUFFLES CUBAN REUBEN	105
SMOKED BEEF BRISKET, PEPPERED PASTRAMI, EMMENTAL, PICKLED CABBAGE & AIOLI IN A TOASTED PANINI	
CONFIT CHICKEN MAYO	85
ASIAN CHILI JAM, SESAME LIME MAYO, CORIANDER SLAW IN TOASTED PANINI	
☆ GRILLED COURGETTE & BASIL PESTO	85
ROASTED PEPPER OLIVE TAPENADE WITH FETA & CRUSHED PISTACHIOS ON SEEDED RYE	

SIDES & SAUCES

☆ TRUFFLE PARMESAN FRIES	45
☆ VANILLA FONDANT POTATO	30
▼ SALTY STEAMED EDAMAME BEANS	70
▼ COCONUT LEMON STICKY RICE	25
☆ PARMESAN PARSLEY MASH	25
☆ TRUFFLE AIOLI	30
☆ SESAME LIME AIOLI	25
☆ BLACK TRUFFLE EMULSION	35
☆ WILD MUSHROOM & GARLIC	25
☆ TRUFFLES PERI-PERI	25
HEARTY BEEF JUS	25

RISOTTO & PASTA

☆ BLACK TRUFFLE FUNGI RISOTTO	175
BLACK TRUFFLE & WILD MUSHROOM RISOTTO, PARSLEY OIL, PECORINO & CRISPY GARLIC	
SPICY CHILI QUEEN PRAWN LINGUINI	195
TOMATO & PURPLE BASIL, THAI RED CHILI (SPICY), GARLIC CONFIT & CORIANDER SHOOTS	
☆ (▼) SAFFRON TAGLIATELLE	115
SAFFRON INFUSED PASTA RIBBONS, MOROCCAN SPICED BUTTER, PINE NUTS, MINT & DAIRY FREE HERBED CHEESE	
BRAISED LAMB SHOULDER PENNE	165
SAGE EMULSION, GRUYERE SHAVINGS, SEMI-DRIED TOMATOES, CRISPY LARDONS	
☆ (▼) CHICKEN ALFREDO TAGLIATELLE	135
PULLED CHICKEN, CRISPY LARDONS, CREAMY PARMESAN & GARLIC SAUCE & ROASTED SEASONAL MUSHROOMS	

SWEETS & CHEESE

☆ NEW YORK STYLE BAKED CHEESE CAKE	65
MIXED BERRIES & BERRY COMPOTE	
☆ CARROT & WALNUT CAKE	65
GINGER KONFYT & GINGER ROYAL ICING	
☆ OREO MILK CHOCOLATE TORTE	60
BELGIAN DARK CHOCOLATE, COINTREAU CHOCOLATE SAUCE & CANDIED CHOCOLATE ROCKS	
☆ ORANGE & CARDAMOM CREME BRÛLÉE	55
BAKED EGG CUSTARD, CANDIED ORANGE & GLUCOSE CANDY	
☆ DELUXE DESERT SHAKE	59
TOASTED MARSHMALLOW – S'MORES	
☆ (▼) PAUL'S ICECREAM & SORBET	45
PLEASE ENQUIRE WITH YOUR SERVER ABOUT SEASONAL FLAVORS & NON-DAIRY OPTIONS	
☆ FIVE CHEESE – CHEESE BOARD	95
SWEET CHILI, CUCUMBER KIMCHI & PICKLED CARROT	

ALLERGENS - MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, PEANUTS, TREE NUTS & MILK. FOR MORE INFORMATION, JUST ASK.

DIETARY REQUIREMENTS – TO ENSURE YOUR WELLBEING, TRUFFLES ON THE PARK HAS A SPECIAL DIETARY MENU. PLEASE SPEAK WITH YOUR WAITRON.

▼ VEGAN

☆ VEGETARIAN

(▼) VEGAN OPTION AVAILABLE

TRUFFLES

• ON THE PARK •

STARTERS

RUSTIC SOUP OF THE DAY SESAME GRISSINI STICKS & SALTED BUTTER	75
☆ GRILLED HALLOUMI SWEET CHILI AIOLI	55
CRISPY PORK BELLY ROASTED APPLE ALE PUREE	85
☆ (▼) ROASTED FRESH ASPARAGUS CRUSHED HAZELNUTS, PECORINO SHAVINGS & GINGER DRESSING	80
CHILI BABY FALKLAND SQUID HEADS & TUBES, GARLIC CHILLI & LIME CREAM SERVED WITH TOASTED BRUSCHETTA	105
SMOKED BEETROOT SALMON CAPER BERRIES & CORNICHON	90
THAI SPICED SALMON CAKES TOMATO, CUCUMBER, BASIL, MINT, CORIANDER, RED CHILI, SESAME, SWEET & SOUR DRESSING	95
CHARRED OCTOPUS BEETROOT HUMMUS & SAVORY CRUMBLE	110
PEANUT & CITRUS SPICY PRAWNS SESAME LIME AIOLI	105
SALT & PEPPER TEMPURA SQUID HEADS & TUBES, MIRIN SOY REDUCTION & MIZUNA LEAVES	95
▼ ROASTED PORTABELLO MUSHROOMS GARLIC HERB CASHEW CREAM CHEESE	65
SOWETO SPICE HOT WINGS RANCH DRESSING DIP	65

SALADS

☆ (▼) BURNT CORN & AVOCADO SALAD RED ONION, GOATS CHEESE & CILANTRO	75
☆ (▼) WARM MOROCCAN CHICKPEA SALAD WITH ROASTED TOMATO & BABY BURRATA	75
▼ CHARGRILLED BRUSSEL SPROUT SALAD AVOCADO, ROASTED CASHEWS, MESCLUN MIX, SHALLOTS & RADISHES BEETROOT SOY REDUCTION	95
▼ STEAMED EDAMAME BEANS & QUINOA ROASTED CAULIFLOWER, CASHEW CHEESE, POMEGRANATE SEEDS, CRISPY ONION & CHARRED BABY BRUSSELS SPROUTS	110
(▼) THAI RARE BEEF SALAD (SPICY) SLICED RARE SIRLOIN, TOMATO, CUCUMBER, BASIL, MINT, CORIANDER, CORN, RED CHILI, SESAME & ROASTED PEANUTS, SWEET & SOUR DRESSING	125
CAESAR ON THE PARK CRISP COS LETTUCE, GARLIC CROUTON, BACON BITS, CAESAR DRESSING, PECORINO & WHITE ANCHOVIES	90
ADD CHILI-CUMIN RUBBED STEAK	65
ADD PULLED CHICKEN	45

SIGNATURE MAINS

TRUFFLES FILLET STEAK 250G FLAME GRILLED 28 DAYS AGED PRIME FILLET, RUBBED IN BLACK NORI, WHOLE ROASTED GARLIC, TWICE FRIED TRUFFLE FRIES & NATURAL JUS	235
AGED RIBEYE STEAK 300G GRILLED MEDIUM & SERVED WITH CHIMICHURRI, TWICE FRIED TRUFFLE FRIES & A HEARTY BEEF JUS	220
PRIME SIRLOIN STEAK 250G GRILLED MEDIUM & SERVED WITH TWICE FRIED FRESH CUT FRIES & A HEARTY BEEF JUS	175
LAMB CUTLETS THREE GRASS FED LAMB LOIN CHOPS (SERVED MEDIUM), A FRESH DUKKAH SALSA, ENRICHED LAMB JUS & PARMESAN PARSLEY MASH	195
QUEEN PRAWNS SIX SELECT QUEEN PRAWNS GRILLED IN LEMONY CAFE DE PARIS BUTTER & COCONUT STICKY RICE	235
FRESH ATLANTIC LINE CAUGHT SALMON GRILLED ATLANTIC SALMON, CAPER BERRIES, CORNICHON & PARMESAN PARSLEY MASH	245
GENTLY SAUTÉED KINGKLIP IN BROWN BUTTER & THYME, SERVED WITH A MINI WATERCRESS SALAD & VANILLA FONDANT POTATOES	225
GRILLED OCTOPUS CHAR-GRILLED LOCAL OCTOPUS (SEASONAL), CILANTRO, LIME & GRAPEFRUIT SALSA, ROASTED PUMPKIN & CHICKPEAS	210
☆ (▼) WILD MUSHROOM BAKE OVEN-BAKED WILD MUSROOMS, ROASTED AUBERGINE & GRILLED COURGETTE WITH A PANKO CHEESE TOPPING	115
MISO GLAZED GRILLED SHORTRIBS CRISPY WONTON, SESAME SEEDS, SPRING ONIONS & TWICE FRIED TRUFFLE FRIES	180
BRAISED LAMB SHOULDER FALL APART TENDER LAMB, MINTED PEAS, LAMB JUS & VANILLA FONDANT POTATO	185
MEDITERRANEAN CRISPY CHICKEN THIGHS FLAME GILLED DEBONED CHICKEN THIGHS, ROASTED ASPARAGUS, CHARRED BRUSSEL SPROUTS & SEMI DRIED TOMATOES SERVED WITH GARLIC CREAM	145
(▼) KATSU CHICKEN BOWL FLAME GRILLED THIGHS, CUCUMBER KIMCHI, PICKLED CARROT, TONKATSU SAUCE, JAPANESE MAYO, NORI WITH STICKY COCONUT RICE & A SOFT FRIED EGG	135

▼ VEGAN

☆ VEGETARIAN

(▼) VEGAN OPTION AVAILABLE

TRUFFLES

• ON THE PARK •

ARTISANAL BAR SHAREABLES

▼ SALTY STEAMED EDAMAME BEANS	70
▼ BOILED SALTY NATAL NUTS	30
▼ SPICY FRIED CHICKPEAS	25
MISO GLAZED SHORTRIB BUCKET (8) SPRING ONIONS, SESAME SEEDS & CRISPY WONTON	205
☆ TRUFFLE PARMESAN FRIES TWICE FRIED WITH BLACK TRUFFLE AIOLI	45
▼ TWICE FRIED FRIES WITH SPICY BOIS BOUDRAN	30
WAGYU SLIDERS BOARD (6) CRISPY BRIE, BACON, CHEDDAR & CARAMELISED ONION	220
▼ PORTABELLO MUSHROOMS SLIDERS (6) GARLIC HERB CASHEW CREAM CHEESE	175
SOWETO SPICE PREGO SLIDERS BOARD (6) PULLED CHICKEN & SOWETO CHILI-CREAM	145
DUKKAH LAMB CUTLETS (3)	125
CRISPY PORK BELLY BOARD (3) ROASTED APPLE ALE PUREE	155
PANKO CRUSTED CHICKEN STRIPS LEMON & GARLIC SALSA	165
SOWETO SPICE HOT WINGS BASKET (12) WITH RANCH DRESSING DIP	169
PEANUT & CITRUS PRAWNS SKEWERS (6) SESAME LIME AIOLI	195
SALT & PEPPER TEMPURA SQUID BUCKET HEADS & TUBES, MIRIN SOY REDUCTION & MIZUNA LEAVES	225
☆ GRILLED HALLOUMI BOARD (12) WITH SWEET CHILI AIOLI	125

SWEETS & CHEESE

☆ FIVE CHEESE – CHEESE BOARD SWEET CHILI, CUCUMBER KIMCHI & PICKLED CARROT	95
☆ DESSERT PLATTER & FOUR SPOONS BAKED CHEESE CAKE, OREO MILK CHOCOLATE TORTE WITH ORANGE & A CARDAMOM CREME BRÛLÉE	135

PARTY PLATTERS +/- 30 MINUTES PREPARATION

SLIDER PLATTER WITH TRUFFLE FRIES THREE PREGO SLIDERS, THREE WAGYU BEEF SLIDERS & THREE PORTOBELLO SLIDERS & TWO PORTIONS OF TWICE FRIED TRUFFLE FRIES WITH TRUFFLE AIOLI	450
TRUFFLES MIXED PLATTER SIX MISO GLAZED SHORTRIBS, SIX PREGO SLIDERS, SIX SOWETO HOT CHICKS, TWO PORTIONS OF SALT AND PEPPER SQUID, TWO GRILLED HALLOUMI & TWO PORTIONS OF TWICE FRIED TRUFFLE FRIES WITH TRUFFLE AIOLI	700
CARNIVORE PLATTER WITH TRUFFLE FRIES SIX MISO GLAZED SHORTRIBS, SIX DUKKHA LAMB CUTLETS, THREE CHIMICHURRI WAGYU STEAKS, SIX SOWETO SPICE HOT CHICKS & TWO PORTIONS OF TWICE FRIED TRUFFLE FRIES WITH TRUFFLE AIOLI	825
TRUFFLES SIGNATURE PLATTER SIX MISO GLAZED SHORTRIBS, TWO PORTIONS OF SALT AND PEPPER SQUID, TEN SPICY CITRUS PRAWNS, SIX DUKKAH LAMB CUTLETS, THREE CHIMICHURRI WAGYU STEAKS, TWO PORTIONS OF CHARRED OCTOPUS & TWO PORTIONS OF TWICE FRIED TRUFFLE FRIES WITH TRUFFLE AIOLI	1400
☆ (▼) TRUFFLES VEGETARIAN PLATTER SIX PORTABELLO MUSHROOM SLIDERS, THREE ROASTED ASPARAGUS, TWO BURNT CORN AVO SALADS, TWO GRILLED HALLOUMI, SIX SEMI-DRIED TOMATO EN CROUTE & TWO PORTIONS OF TWICE FRIED TRUFFLE FRIES WITH TRUFFLE AIOLI	650
CHICKEN PLATTER SIX SOWETO SPICE HOT CHICKS, TWO PORTIONS OF WATERCRESS FLAKY CHICKEN, SIX SPICY CHICKEN PREGO SLIDERS, THREE MINI CHICKEN CAESAR SALADS & TWO PORTIONS OF TWICE FRIED TRUFFLE FRIES WITH TRUFFLE AIOLI	620

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- ▼ VEGAN
- ☆ VEGETARIAN
- (▼) VEGAN OPTION AVAILABLE

TRUFFLES

• ON THE PARK •

BREAKFAST 09:00 – 11:00

SERVED WITH YOUR CHOICE OF BREAD. OUR EGGS ARE FREE-RANGE & HAPPY

TRUFFLE BREAKFAST	105
TWO EGGS DONE YOUR WAY, TWO SAUSAGES (BEEF/LAMB), GRILLED EXOTIC MUSHROOMS, CRISPY STREAKY BACON, SEMI DRIED TOMATOES, POTATO LYONNAISE & TOAST	
PARK BREAKFAST	70
TWO EGGS DONE YOUR WAY, CRISPY STREAKY BACON, POTATO LYONNAIS, SEMI DRIED TOMATOES & TOAST	
THE TRUFFLES BENEDICT	90
TWO POACHED EGGS, PULLED GLAZED SHORTRIB, BLACK TRUFFLE HOLLANDAISE ON A BUTTERED CROISSANT	
THE TRUFFLES FLORENTINE	120
TWO POACHED EGGS, SMOKED ATLANTIC SALMON, WILTED BABY SPINACH & BÉARNAISE SAUCE ON TOAST	
AVO ON TOAST	75
FRESH SLICED AVOCADO (SEASONAL), HEALTH SEED MIX, ONE POACHED EGG & TOAST	
MUSHROOMS ON TOAST	88
GRILLED EXOTIC MUSHROOMS WITH PARSLEY & GARLIC, ONE POACHED EGG, TOAST & BLACK TRUFFLE HOLLANDAISE	
SALMON SCRAMBLE	110
TWO SCRAMBLED EGGS, SMOKED ATLANTIC SALMON, DILL CREAM CHEESE, SEMI DRIED TOMATOES & SPRING ONION EMULSION	
STEEL CUT OATS	70
ORGANIC HONEY, COCONUT SHAVINGS & GREEK YOGHURT TOPPED WITH A BERRY COMPOTE	
CHIA SEED BREAKFAST	75
COCONUT MILK SOAKED CHIA SEEDS, BLUEBERRY COMPOTE, SHAVED COCONUT & TOASTED PUMPKIN SEEDS	
A PILE O'PANCAKES	60
FLUFFY AMERICAN PAN CAKES, MAPLE SYRUP, CHANTILLY CREAM & MARSHMALLOW FLUFF	
ADD CRISPY BACON	24
TRUFFLES OPEN OMELETTE	45
CHOOSE A TOPPING	
SMOKED ATLANTIC SALMON	45
CRISPY BACON	35
EXOTIC MUSHROOM	40
LAMB MACON	45
SEMI DRIED TOMATO	25
SHAVED PARMESAN	30
AVOCADO	25
EXTRA EGG	10
CHEF'S OPEN OMLETTETS	90
SEMI DRIED TOMATO, GOATS CHEESE, SPRING ONIONS & CRISPY BACON	
EXOTIC MUSHROOM, BLACK TRUFFLE PASTE & SHAVED PARMESAN	105
SMOKED ATLANTIC SALMON, CREAM CHEESE & ONION JAM	115

TRUFFLES

• ON THE PARK •

COFFEES & TEAS

ESPRESSO	SINGLE	R22
	DOUBLE	R28
	RED	R35
CAPPUCCINO	SINGLE	R25
	DOUBLE	R32
LATTE MACCHIATO	SINGLE	R25
	CHAI LATTE	R32
	ICED LATTE	R39
HOT CHOCOLATE		R35
	ADD RUM	R25
TONI GLASS TEA COLLECTION (Ask your waiter about our wide range of Toni Glass teas)		R28
FIVE ROSES	ENGLISH BREAKFAST	R25
	ROOIBOS	R25
	CEYLON	R25
TRUFFLES BLOODY MARY		R95
MIMOSA		R80
APEROL SPRITZ		R90
JUICE		
ORANGE OR MANGO OR CRANBERRY		R35
VITAMIN DRIP - ORANGE, APPLE, GRANADILLA & GINGER		R42
HULK JUICE - APPLE, CUCUMBER, SPINACH, KALE & MINT		R42
RED JUICE - APPLE, BEETROOT, ORANGE, CARROT & GINGER		R42
SMOOTHIES		
TROPICAL SMOOTHIE		R45
MANGO SMOOTHIE		R45
BERRY SMOOTHIE		R45
ARTISANAL ICE-TEA		
LEMON BALM & JUJUBE (SUGAR-FREE)		R39
LITCHI & LIME (SUGAR-FREE)		R39
MULBERRY & MARULA (SUGAR-FREE)		R39
BERRY BAOBAB		R39
KIWI, CUCUMBER & MINT		R39
LEMONGRASS, COCONUT & GINGER		R39
MELON & GOJI BERRY		R39
MILKSHAKES OR FREEZOS		
VANILLA & LEMON MERINGUE		R59/R45
OREO COOKIES & CREAM		R59/R45
MIXED BERRY		R59/R45
WHITE CHOCOLATE & COCONUT		R59/R45
TOASTED MARSHMALLOW - S'MORES		R59/R45
LATTE MACCHIATO		R59/R45
FROZEN LEMONADE		
LEMON & MINT		R45
RASPBERRY		R45
PASSION FRUIT		R45
MANGO		R45
SOFT DRINKS		R28
TIZERS		R32