



AURUM

# INTRODUCTION

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## **AURUM x LUNA**

def: LATIN. (Lu-na): MOON

This menu is a creation of many talented minds, brought together to offer a unique dining experience in the heart of Sandton. We are privileged to have our home in Africa's tallest building, a building that could indeed be deemed, an icon in Africa.

Through this menu, you will be able to explore a creative and exciting offering, with a modern but holistic approach to food that is inspired by trends found both locally and abroad.

We have spent many hours searching for and connecting with our local artisans and farmers, in order to create your meal from mindful and quality produce.

We aim to provide an experience that is both remarkable and memorable, but at the same time, down to earth and welcoming.  
We invite you to sit back, relax, and enjoy your meal with us.

Our Luna menu encapsulates all that is AURUM. Here, under moonlight, we serve our signature offering.

# APPETISERS

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## **BURRATA SALAD (V) (N) | 135**

Exotic Tomato | Grapefruit | Candied Almond | Basil

## **SMOKED SPRINGBOK CARPACCIO | 115**

Apricot | Spiced Malay Crumb | Pickled Onion Petals |  
Whole Grain Mustard Mayo | Preserved Citrus

## **LEMON & SHEEP'S CHEESE TORTELLINI (V) | 95**

Pear Ribbons | Crispy Onion | Shaved Pecorino | Champagne Cream

## **TUNA TARTARE (P) | 130**

Avocado | Lemonade | Pickled Red Onion | Aerated Mayo | Popped Sorghum Tuile

## **PAN SEARED SALMON (P) | 140**

Salmon Skin Wafer with Sandy's Salmon Mousse | Salmon Roe |  
Dashi Custard | Asparagus & Avocado Salad

## **SMOKED DUCK BREAST | 145**

Duck Ragu | Spiced Butternut Purée | Charred Nectarine |  
Duck & Juniper Jus | Whisky & Honey Carrots

## **SWEET POTATO (VG) (N) | 85**

Teriyaki Glaze | Preserved Aubergine | Crispy Kale | Peanut Hummus

## **OYSTER TASTING TRIO**

Horseradish | Apple  
Yuzu | Chilli Fronds  
Ginger | Grapefruit | Mint

**FOR 1 | 95**

**FOR 2 | 180**

# MAINS

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## **KAROO SPRINGBOK LOIN (N) | 250**

Crusted Confit Potato | Beetroot | Black Garlic | Summer Berries | Hazelnut

## **BEEF FILLET | 225**

Beurre Noisette Cauliflower | Smoked Cauliflower | 6 Hour Onion Cream

## **EXOTIC MUSHROOM RISOTTO (N) | 160**

**VEGAN OPTION | 140**

Sherry Reduction | Pine Nut | Onion Crumb | Parmigiano Reggiano

## **PORK BELLY | 210**

Vanilla-Buttered Apple | Baby Apple | Smoked Onion | Sweet Potato | Crisp Pancetta

## **SOUS VIDE CHICKEN BREAST | 185**

Fried Boneless Wings | Leek & Potato Mousse | Braised Leek | Parsnip | Crispy Skin

## **SEABASS (P) | 230**

Lemon Curd | Black Pepper Mayo | Garden Pea Textures | Potato Air

## **LEEK RAVIOLI (V) | 150**

Degrees of Leek | Parmigiano Reggiano Cream | White Balsamic

## **LAMB RUMP | 250**

Polenta | Roasted Carrot Hummus | Caramelised Yoghurt | Toasted Coriander & Tomato Chutney

## **WAGYU BEEF | SQ**

Asparagus | Rosemary

## **LOBSTER | SQ**

Corn Custard | Lobster & Corn Tortellini | Charred Sweetcorn | Peach

## SIDES

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Asparagus | Salsa Verde | Onion & Pine Nut Crumble | Shaved Pecorino **(V) (N)** | **55**

Mashed Sweet Potato | Beurre Noisette | Honey | Toasted Almond **(V) (N)** | **45**

Aurum Fries **(V)** | **40**

Aurum Truffle Fries | Truffle Salt | Truffle Mayo **(V)** | **55**

Duck Fat Potatoes | **40**

**House Side Salad** | Fior Di Latte | Pomegranate | Artichoke |  
Candied Walnuts | Fried Basil | Grapefruit Dressing **(V) (N)** | **55**

**Truffle Service** | 1g of Shaved Seasonal Truffle | **SQ**

**Caviar Service** | Served on a Mother of Pearl Spoon |  
Osetra Caviar | **SQ**



# DESSERT

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## **CHOCOLATE TART | 90**

Raspberry Textures | Madagascan Vanilla Bean Ice Cream

## **AFTERNOON TEA | 85**

Rooibos Panna Cotta | Buttermilk Rusk | Buttermilk Mousse |  
Brown Sugar Tuile | Naartjie | Madagascan Vanilla Bean Ice Cream

## **BAKED APPLE | 80**

Cinnamon Sponge | Burnt Butter Ice Cream | Apple Textures

## **LIME POSSET (V) | 70**

Toasted Coconut | Pineapple | Mint | Honeycomb

## **A STUDY OF STRAWBERRY (VG) | 80**

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## **CHEESE 'PLATE' (V) (N) | 85**

A Complete Cheese 'Course' Plated on Crisp Flat Bread

Goats Cheese | Aged Gouda Espuma | Parmesan Tuile | Smoked Raisin |  
Fresh Grape | Toasted Hazelnut | Preserved Fig

## **CHEESE BOARD FOR 2 | 150**

Selection of Local Cheese | Homemade Preserves | Daily Bread

# BEVERAGES

## COLD PRESSED JUICES

300ml

100% Orange	40
Carrot. Apple. Orange. Granadilla. Ginger	45
Apple. Pineapple. Mint	45
Apple. Cucumber. Spinach. Kale. Mint	45
Beetroot. Apple. Raspberry. Carrot. Ginger	45

## HEALTH SHOTS

100ml

Fiery Ginger	25
Spicy Turmeric	25
Pomegranate	25
Daily Greens	25

## CONSCIOUS SMOOTHIES

300ml

Mango. Passion Fruit. Carrot. Orange. Yoghurt	45
Raspberry. Beetroot. Strawberry. Yoghurt. Chia Seeds	45
Pineapple. Coconut. Banana. Yoghurt. Oats	45
Espresso. Almond Milk. Cacao. Honey. Iced 2% Milk	45

### Optional Addition:

Scoop of Whey Powder **(VG) 25**

## COLD BEVERAGES

Local Sodas 300ml	23
Local Mineral Water Still 250ml	24
Local Mineral Water Sparkling 350ml	24
Local Mineral Water Still 750ml	45
Local Mineral Water Sparkling 750ml	45
Acqua Panna 250ml	35
San Pellegrino 250ml	35
Acqua Panna 750ml	68
San Pellegrino 750ml	68
Appletiser 300ml	29
Grapetiser 300ml	29
Soda Mixers 200ml	21
Cordials	12
Bos Iced Tea 330ml Lemon Peach Berry	26
Rock Shandy Lemonade. Soda. Bitters	40
Steelworks Bitters. Lemon. Kola. Soda. Ginger Ale	45

## ILLY CAFÉ

Ristretto	18
Double Espresso	24
Americano	24
Cortado	28
Cappuccino	30
Flat White	30
Latte	32
Mocha	35
Iced Coffee Shake Espresso. Coffee Gelato	38

## MILK OPTIONS

Almond Milk	+8
Coconut Milk	+8
Macadamia Milk	+8
Soy Milk Non-GMO	+4

## HOT BEVERAGES

Hot Chocolate	30
White Hot Chocolate	34
Rooibos Cappuccino	30
Spiced Turmeric Latte	34
Spiced Chai Latte	32

## TWG LUXURY TEA

Hand Sewn Cotton Teabags

### FOR 1 | 25      FOR 2 | 45

Vanilla Bourbon Rooibos + Vanilla	
Rooibos	
Chamomile	
French Earl Grey	
English Breakfast	
White Sky White + Peach	
Black Chai	
Moroccan Mint Green + Mint	
1837 Black Signature	
Polo Club Green + Strawberry	

## ALCOHOLIC BEVERAGES

Local Beers	30
Corona	42
Flying Fish Lemon	35
Grolsch	52
Heineken	35
Stella Artois	35
Heineken 0.0 Non-Alcoholic	35
Castle Free Non-Alcoholic	32
Local Ciders	36
Savanna Lemon Non-Alcoholic	36
Draught On Tap Please Enquire	
350ml	32
500ml	42



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