indochine

RESTAURANT

STARTERS

GARDEN FIRE SALAD (v) 225
Ginger panna cotta, green chili jam, coconut dressing, delaire garden vegetables

BEEF TARTARE 250
Date & tamarind, piccalilli middle eastern spice, lavash

PORK BELLY KHAO SOI 240
Thai curry confit pork belly, shrimp nahm prik, tamarind gel, pork dumpling, thai herbs

MISO SOUP 260
Line fish, confit prawn, pickled turnip, mushroom, tamari oil, spring onion, wakame salad

GRILLED

BEEF TERIYAKI 450
Beef rib eye or sirloin, mushroom aioli, broccoli potato & nori terrine

UNAGI LINEFISH 410
Bonito furikake, cucumber & ginger, egg fried rice

CURRIES

KASOORI FIRE ROASTED CHICKEN 400
Coriander & cashew chutney, pickled okra & eggplant, paneer, potato & curry leaves

BEEF RENDANG 425
Brisket, lemongrass, coconut & cinnamon curry, pickled tapioca, cucumber salad, coconut rice, raita

PRAWN GREEN CURRY 465
Burnt shallot, coriander cashew puree, burnt spinach, kaffir lime

HARISSA CAULIFLOWER STEAK (v) 395
Dehydrated kale, labneh, pickled raisin, pine nut

SIDES

AUBERGINE (v) 90
Ginger, soy dressing, spring onion

VIETNAMESE SPRINGROLLS (v) 85
Beans, vegetables, spring onion, nuoc chum dressing

TANDOORI BROCCOLI (v) 95
Chilli, onion raita

SOM THAM (v) 90
Papaya, green beans, tomato, chili, coriander basil

DESSERTS

LAVENDER & HONEY 205
Panna cotta, honey comb, basil seed, poppy seed cake, apple and rose geranium

ORANGE BLOSSOM GULAB 220
Cardamom, orange blossom, rooibos & pine needle ice-cream, salted caramel

SELECTION OF CHEESE 265
South African cheese, preserves, crackers, honey nuts

INDOCHINE MOCHI 205
Poached strawberry, coconut & chocolate soil, dark chocolate namaleka, shiso jellies, strawberry sorbet

Kindly note a 12.5% gratuity charge will be added to the final bill which does include deposit payments.

A DISCRETIONARY R20 DONATION HAS BEEN ADDED IN AID OF THE FACET FOUNDATION PLEASE INFORM YOUR WAITER IF YOU WISH TO FORGO

RELAIS & CHATEAUX.