Eclipse
RESTAURANT

A La Carte Menu

Cold

BOEUF CRU R 125.00
beef carpaccio | parmesan | jalapeno | parsnip crisps

SALMON TIRADITO R 175.00
sashimi | aji amarillo | avo | corn

CAESAR R 115.00
baby gem lettuce | caesar paste | parmesan | bacon | egg

OYSTERS R 110.00
coconut | sesame | mint | cucumber | ginger

Hot

COASTAL CATCH R 225.00
flown in fresh from Cape shores twice a week
ask your waitron

MURGH MAKHANI – OUR STYLE! R 185.00
butter chicken | charred broccoli
sambals | garlic naan

STEAK, EGG & CHIPS R 220.00
chalmar rump | pomme anna | bearnaise | jus

TENDER SURRENDER R 220.00
tenderloin | mushroom fricassee

PRIVATE SCHOOL R 850.00
wagyu primal cut | truffle salt | roots

ZE SHEEP R 265.00
lamb rump | chimichurri | parsnip

MISO CHEEKY R 185.00
chicken | pineapple | corn | basil | tomato

RETURN OF THE MAC R 315.00
lobster | mac | corn | bisque | gruyere

Naughty Bits

TRUFFLE SEASONAL SQ PER GRAM
shaved | grated

TRUFFLE BUTTER R45.00
get your mind out the gutter

Let's Get Saucy

peppercorn sauce **R25.00**
mushroom sauce **R25.00**
chipotle mayo **R25.00**
hot sauce **R25.00**
gorgonzola crème **R25.00**
bearnaise **R25.00**

Side Piece

house fries **R25.00**
broccoli | gorgonzola **R35.00**
greek **R35.00**
risso milanese **R35.00**
our mash potatoes **R35.00**
veg mélange **R35.00**

Sweet

BANOFFEE 135.00
dulce de leche mousse | banana pudding | banana cake | vanilla crème | vanilla custard

PINEAPPLE CHEESECAKE R 125.00
miso ice cream | compressed pineapple | green peppercorn brittle

COCONUT & MANGO R 125.00
rice pudding | vanilla | mango | basil

DEEP IN THE FOREST R 135.00
dark chocolate mousse | cherry sorbet | mascarpone vanilla whip | aero