

SOMETHING TO START WITH

THAI OYSTERS Freshly shucked Cape Oysters with Nam Jim	R40 each	MARABI FRESH BREAD COURSE Served with Chakalaka and Amazi Curd	R70
FISH TACOS Pickled Ginger, Jalapeño, Avocado, Passionfruit	R80	SPICY SASHIMI Lightly Cured Fish, Tamarind, Coconut, Pickled Jalapeños	R160
MARABI SLIDERS Deep Fried Chicken Thighs, Asian Slaw, Pickled Red Onion, Idombolo	R140	AFRICAN CARROT 3.0 Ras El Hanout and Duck Fat Roasted Carrot, Fermented Apple, Carrot Purée, Pickled Pineapple	R160
KAT'S BROCC Broccoli, Gorgonzola, Smoked Nuts, Fermented Honey	R170	LAMB ROTI Braised Lamb Neck, Laab Dressing, Smoked Peanuts, Coriander and Basil Salad	R180
CHEEKY PRAWN Togarashi Deep Fried Prawns, Kimchi, Lemon Butter Sauce	R190	DUCK ON AN ORANGE FARM Pan Fried Duck Breast, Orange and Carrot Purée, Curry Pickled Gooseberries, Chilli and Orange Salsa, Duck Jus	R290
LINE FISH MEDLY Seabass, Coconut, Smoked Baby Spinach, Lemongrass, Curry Velouté	R250		
LEKKER CALAMARI Deep Fried Calamari, Miso Mayo, "Marabi Atchar", Sesame Seeds	R210		

AND MORE PLATES

SALMON Salmon Crudo with Tigers milk, toasted quinoa, pickled spinach, onion, apple & avocado	R145	MUSHROOMS Kataifi-wrapped wood mushrooms, house made ricotta, pickled shimeji & chocolate oil	R110
CARPACCIO Springbok carpaccio, coriander pesto, truffle mayo, biltong powder & sweet potato chips	R140	BROCCOLINI 'SATAY' Charred broccolini 'Satay', roasted peanuts, lime & chilli oil	R120
TUNA Togarashi spiced tuna, soy-yuzu gel, basil cream & toasted nori furikaki	R160	PRAWNS Grilled prawns, coconut Bangkok sauce, roasted pineapple salsa, coriander-mint oil & papadum chips	R190
LAMB Slow-braised Lamb Neck, creamed parsnip & preserved lemon gnocchi	R210	PORTUGUESE CHICKEN Portuguese BBQ chicken thigh, fire roasted onion, cabbage & Jollof rice	R190
WAGYU STEAK Wagyu beef steak, potato fondant, spinach and pepper salad, sourdough soubise & a red wine jus	R290	SEA BASS Pan-fried Sea Bass, tomato-chilli salsa, pilaf rice & champagne cream	R225
DUCK Pan roasted duck, chive spaetzle, textures of beetroot, pickled fruits & braising liquor	R225		

SOMETHING TO END

PEACHES AND CREAM Thyme Roasted Peaches, Pickled Peaches, White Peach Purée, Cinnamon and Mascarpone Ice Cream	R90	PAM'S MALVA PUDDING Malva Pudding, Vanilla Ice Cream, Amarula Anglaise	R90
TUTTI FRUTTI SORBET Sorbet, Fresh Berries, Passion Fruit Curd	R80		