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ZEN
IN
NEZ

MENU

Main Meals

Tomahawk

R495

Seasonal veg, beef jus, pea puree

Lamb Chops

R295

Corn and baby marrow salsa, mint and thyme crust, seasonal veg, pommies puree

Kingklip

R295

Baby potatoes, baby spinach, lemon and herb sauce

Fillet on the bone

R325

Warm root vegetable salad, red wine jus

Tapas

Grilled Chicken Thigh

R125

Cos Lettuce, Cucumber ribbons, Celery Curls, Radish, Grana Padano, Beetroot Pickled Onions, Roast Garlic Aioli, Grilled Chicken Breast, Paprika Crispy Shard

Crispy Calamari

R115

Garlic, Fresh Coriander, Lemon Marinated Calamari, Dusted Cajun Flour, Deep Fried, Lime & Burnt Garlic Aioli

Smoked Teriyaki Salmon

R175

Teriyaki Marinated Smoked Salmon, Marinated Cucumber, Baby Spinach, Garlic & Herb Croutons, Radish, Teriyaki & Ginger Dressing, Toasted Sesame Seeds

Creamy Mussels

R125

Creamy Garlic, Shallots, Lemon Sauce, Mussels, Grilled Herb Ciabatta

Vegan Salad

R175

Grilled baby gem lettuce, marinated rosa tomatoes, grilled zucchini, chickpea, garlic roasted new potatoes, citrus emulsion

Mushroom Kebabs

R120

Confit Shitake Mushrooms, Marinated Button & Porcini Mushrooms, Peppers, Grilled Over Fire, Olive & Lemon Emulsion

Mignonette Oysters

R40

*EACH

Red Wine Vinegar, Shallots & Cracked Black Pepper

Grilled Peri – Peri Prawn

R175

Marinated Peri – Peri Prawns, Fresh Coriander, Reduced Spiced Prawn Sauce

Oysters

R35

*EACH

Red Wine Vinegar, Shallots & Cracked Black Pepper

Smoked BBQ Pork Ribs

R155

Cajun Spiced Onion Rings, BBQ Jus

Zen Fries

R45

Traditional fries with garlic and herbs

Beef Fillet Medallions

R245

Roasted red pepper puree, garlic and truffle brown mushroom, pommies puree

Ostrich Carpaccio

R165

Lightly Smoked Ostrich, Confit Heirloom Tomatoes, Grana-Padano, Wild Rocket, Burnt Jalapeno & Garlic Aioli, Pickled Turmeric Baby Onions, Parmesan & Phyllo Shard

Wagyu Bao Bun

R295

Grilled wagyu ribeye, spiced sesame and soy slaw, grilled bao bun

Tuna Tataki

R175

Herb & Sesame Coated Tuna, Coriander & Corn Salsa, Grilled Corn Puree, Sesame Tuile, Sesame & Soy Dressing

Shitakii and Tofu Bao Bun

R195

Grilled marinated shitakii mushrooms, red cabbage slaw, soy emulsion, grilled tofu

Prawn Slider

R135

Lime & Lemon Tempura Prawn, Soft Garlic Brioche Bun, Smoked Garlic Aioli, Tomato Chutney, Micro Greens

Triple Cooked Truffle Fries

R95

Three times cooked and finished off with truffle

Dessert

Milktart

R95

Milktart, smoked cinnamon glaze,
Milk Sorbet quenelle

Berry Sorbet

R65

Spiced sugar syrup-soaked grilled
strawberries

Chocolate Brownie & Ice Cream **R175**

Light chocolate brownie slice,
vanilla bean ice cream and salted
caramel sauce

Drinks

Whiskey & Bourbon

Aberlour 16yr	R4500
Aberlour 12yr	R78 / R2,300
Aberlour 16yr	R4500
Chivas Regal 12yrs	R40 / R1,200
Chivas XV	R1,650
Chivas EXTRA	R45 / R1,350
Chivas 18yr	R90 / R2,700
Glenlivet 12YO	R60 / R1,800
Glenlivet Founder's Reserve	R45 / R1,350
Glenlivet 15YO	R90 / R2,700
Glenlivet 18YO	R4,500
Glenfiddich 12 Year	R55 / R1,650
Glenfiddich 15 Year	R95 / R2,850
Nikka	R110 / R3,300
Hibiki	R200 / R6,000
Jameson	R38 / R1,140
Jameson Select Reserve	R45 / R1,350
Jameson Caskmates Stout	R35 / R1,050
Jameson Caskmates IPA	R35 / R1,050
Jameson 18YO	R4,500
Johnnie Walker Black	R45 / R1,350
Johnnie Walker Gold Reserve	R85 / R2,550
Johnnie Walker Blue Label	R265 / R7,950
Monkey 47	R95 / R2 850

Vodka & Gin

Absolut Vodka	R33 / R1,000
Absolut Vodka Watermelon	R33 / R1,000
Absolut Vodka Elyx	R50 / R1,500
Beefeater London Dry Gin	R33 / R1,000
Beefeater Pink	R33 / R1,000
Beefeater Blood Orange	R45 / R1,350
Bombay Sapphire	R34 / R1,050
Ciroc	R45 / R1,350
Grey goose	R48 / R1,440
Inverroche Classic	R45 / R1,350
Inverroche Amber	R45 / R1,350
Inverroche Verdant	R45 / R1,350
Inverroche Coco Capensis	R45 / R1,350
Ki No Bi Gin	R63 / R1,890
Malfy Con Limone	R42 / R1,275
Malfy Gin Rosa	R42 / R1,275
Malfy Gin Con Arancia	R42 / R1,275
Malfy Gin Con Originale	R42 / R1,275
SKYY Blue	R33 / R1,000
Tanqueray	R33 / R1,000
Tanqueray 10	R42 / R1,260

Brandy, Rum & Cognac

Martell VS	R50 / R1,500
Martell VSOP Red Barrel	R2,400
Martell XO	R250 / R7,500
Malibu Rum	R20 / R600
Red Heart Rum	R20 / R600
Havana Club 3YO	R90 / R600
Bacardi Carta Blanca	R35 / R1050
Bacardi Carta Negra Black	R35 / R1050
Hennessy VS	R50 / R1500
Hennessy VSOP	R80 / R2400

Drinks

Champagne

LUC BELAIRE LUXE	R1,500
LUC BELAIRE ROSE	R1,500
LUC BELAIRE BRUT	R1,500
GH Mumm Olympe Rose	R1,630
GH Mumm Grand Cordon	R1,675
GH Mumm Olympe Demi Sec	R1,700
Moët & Chandon Impérial	R2,100
Moët & Chandon Nectar	R1,800
Veuve Clicquot Yellow Label	R1,900
Veuve Clicquot Rich	R2,850

Tequila

Clase Azul	R320 / R9,500
Don Julio	R70 / R2,300
El Jimador Reposado	R30 / R950
Olmeca Altos Blanco	R40 / R1,200
Olmeca Altos Reposado	R40 / R1,200
Patron reposado	R50 / R1,500
Los Lo Cos	R60 / R1,800

Liqueurs & Aperitifs

Jagermeister	R38 / R1,140
Kahlua	R30 / R900
Ricard	R23 / R690
Peppermint Liqueur	R20 / R600
Creme de Casis	R20 / R600

Beers & Ciders

Castle Lite	R36
Corona	R45
Heineken	R45
Savanna	R45
Windhoek	R40

Hot Beverages

Americano	R26
Cappuccino	R28
Espresso	R22
Double Espresso	R17

Cold beverages

Coke	R28
Coke Zero	R28
Cranberry juice	R28
Appletiser	R33
Ginger Ale	R28
Grapetiser	R33
Lemonade	R28
Red Bull	R50
Redbull Sugar-free	R50
Soda Water	R28
Sparkling water	R26
Sprite	R28
Sprite Zero	R28
Still water	R26
Tonic	R28

Cocktails

Classics

Martini (Vodka) Wet R125

Martini (Vodka) Dry R125

Martini (Vodka) Dirty R125

Martini (Gin) Wet R130

Martini (Gin) Dry R130

Martini (Gin) Dirty R130

Negroni R160

Old Fashioned R120

The Mojito R90

Specialties

Zen Margarita (Frozen/straight up) R185

Our take on a classic Margarita
Tequila reposado, Cointreau, Lime juice,
Lychee Syrup

The Black Bat Mai Tai R135

Our take on a classic Mai Tai
Barcardi Carta Blanca, Barcardi Carta Negra,
Falernum Syrup, Pineapple Juice, Lime Juice

The Nakama R110

Sauvignon Blanc,
Cherry oak smoke syrup,
Lemon juice topped with soda

Dragon Fire R225

The heat of a reposado,
Red Chilli syrup, Tropical punch

The Rising Sun R95

A mouth watering frozen blend
Chai tea syrup, Rum, coconut creme and ginger

The Imperial Guard R249

The protected love of Cognac and Champagne
that never fell far from the emporors apple tree

The Tokyo Mule R105

A Japanese take on a Mexican mule
Absolute, Malibu, Chilli Syrup and Ginger Ale

Eastern Sours R145

A delicious Eastern Inspired take on a favorite
classic the whisky sours with a Lemon Oleo Syrup

The Zen Garden R145

A Zen-like pairing of Gin and Litchie with
a refreshing splash of Lemonade

The Young Grasshopper R95

The wild young apprentice learning to master the
power of Absolute, Creme de menthe, Lime cordial
and heavy cream

The Geisha R105

The shy sweeter side of Jagermeister accompanied
by creme de cassis blended with blackberries, mint
and grapetiser

Zen Kaiju R950

Zen's signature cocktail made for the big
occasions
Clase Azul, Melon Liqueur, Blue Curaçao,
Pineapple Juice, Nigiri