



MAIN  
MENU

## NIBBLES

<b>Pickled Olives</b> Smoked paprika, garlic, lemon marinade	<b>45</b>	<b>Bread and Butter</b> Selection of grilled artisanal bread & grissini, honey roasted butternut butter, sundried tomato pesto butter	<b>45</b>	<b>Summer Butter Board</b> Softened butter, grilled stone fruit, mint, caramelised onion, thyme, roasted garlic, chilli oil, honey, micro greens, coarse salt, artisanal bread selection	<b>85</b>
<b>Roasted Nuts</b> Chilli flakes, olive oil & honey	<b>45</b>				

## SMALL PLATES

<b>Summer Spring Rolls</b> Prawn, carrot batons, pickled daikon, fresh coriander, mint, bean sprouts, nuoc cham dipping sauce	<b>125</b>	<b>Sumac Chicken Thighs</b> Fried chicken thighs, spring onion, harissa dressing, toasted black sesame	<b>95</b>	<b>Coal-fired Prawns</b> King prawns, cognac garlic butter (A), charred pickled onion	<b>145</b>
<b>Smoked Pork Belly</b> Cauliflower puree, gremolata, pickled smoked apples, sultana dressing, crackling	<b>120</b>	<b>Dashi Squid</b> Fried squid, dashi mayo, spring onion, pineapple and chilli salsa, crispy basil leaves	<b>115</b>	<b>Dukkha Lamb Ribs</b> Baba ghanoush, parsnip crisps, cumin and mint yoghurt	<b>140</b>
<b>Beef Romesco</b> Chargrilled sirloin, capsicum cream, salsa verde	<b>135</b>	<b>Duck Bao</b> Teriyaki duck breast, carrot batons, pickled daikon, fresh coriander, dashi mayo	<b>130</b>		

## VEGETABLES

<b>Burnt Cabbage, Leek Puree, Chilli Oil</b> Coal-fired cabbage, gochujang, fennel puree, celery seed, leek puree, crispy leek, snow peas, chilli oil, black vinegar (V)	<b>95</b>	<b>Oyster Mushroom Taco</b> Blue corn tortilla, oyster mushrooms, pickled red onions, pickled daikon, avocado crema, coriander, chilli oil, lime (VG)	<b>135</b>	<b>Confit Garlic Hummus, Grilled Mushrooms</b> Garlic, tahini, chickpeas, chestnut mushrooms, shitake mushrooms, dill, parsley, toasted sourdough (VG)	<b>135</b>
<b>Broccoli, Mushroom Ketchup, Nori</b> Broccolini, porcini mushroom, shitake mushrooms, soy sauce, apple cider vinegar, nori, toasted black sesame, toasted peanuts, chilli flakes (VG) (N)	<b>125</b>	<b>Burrata</b> Grilled peaches, sundried tomato puree, balsamic heirloom tomatoes, whipped basil mousse, rocket, pine nuts, chilli oil (V) (N)	<b>140</b>	<b>Chargrilled Cauliflower</b> Honey mustard, goats cheese mousse, capers, nutmeg, sultanas (V)	<b>110</b>

## FRESH OYSTERS

Naked	Two 70	Six 195	Doz 385
Ponzu	Two 80	Six 230	Doz 450
Cucumber and Lychee	Two 80	Six 230	Doz 450
Kilpatrick *bacon	Two 85	Six 245	Doz 480
Gochujang	Two 80	Six 230	Doz 450
Sriracha	Two 75	Six 205	Doz 405

(V) Vegetarian (P) Pork  
(N) Nuts (S) Shellfish  
(VG) Vegan (GF) Gluten Free  
(A) Alcohol

*Please notify our service colleagues if you have any known food allergies or intolerance. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.*

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## RAW & CURED

<b>Curried Tuna Tartare</b> Fresh Tuna, celery, radish, curry aioli, chives, lemon, tortilla crisps	<b>120</b>	<b>Yellowtail Crudo</b> Yellowtail sashimi, lemon juice and zest, olive oil, caper berries, radish, red chilli, sprouts, parsley	<b>115</b>
<b>Salmon Sashimi</b> Salmon sashimi, dashi mayo, ginger soy dressing, spring onion, mango, avocado, red chilli, toasted black sesame, nori flakes	<b>145</b>	<b>Wagyu Tartare</b> Wagyu Beef Tartare, bone marrow crumble, ponzu gel, parmesan aioli, crispy onions, burnt leeks, chives, sourdough toast	<b>120</b>
<b>Soy Miso Tuna Sashimi</b> Tuna sashimi, white miso, aged soy sauce, wasabi root, lemon zest	<b>120</b>	<b>Charcuterie &amp; Cheese</b> Cured meats, Karoo cheese, olives, preserved green fig, breads & crackers	<b>195</b>
<b>Seabass Ceviche</b> Coconut tiger's milk, lime, chilli oil, red onion, lemon pickle, nori crisp, smoked honey	<b>135</b>		

## SALADS

<b>Smoked Pork &amp; Broccoli</b> Smoked pork belly, charred broccolini, whipped feta, red onions, cucumber, radish, granny smith salsa, toasted black sesame	145	<b>Salmon Sashimi Salad</b> Salmon sashimi, avocado, broccolini, cucumber, edamame beans, carrots, pickled ginger, dashi mayo, black sesame, ginger soy dressing	165
<b>Grilled Figs and Ricotta</b> Coal roasted figs, ricotta cheese, rocket, red chilli, soy, balsamic and maple dressing (V)	125	<b>Sirloin, Gorgonzola and Pear</b> Chargrilled beef sirloin, rocket, creamy gorgonzola cheese, pickled pear batons, roasted cashews, pomegranate molasses (N)	155
<b>Pumpkin, Beetroot and Goat Cheese</b> Deep roasted butternut, spiced beetroot, goats' cheese, bulghur wheat, rocket, pumpkin seeds, sunflower seeds, honey chilli oil dressing (V)	125		

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## REIGN PLATES

<b>Gurkha Seafood Linguini</b> Prawns, mussels, line fish, chilli, garlic, white wine (A), olive oil, red onion, fresh coriander	185	<b>Wagyu Burger</b> Wagyu beef patty 200g, Swiss cheese, caramelised onions, dill cucumber, garlic aioli, bearnaise sauce, triple fried chips	165
<b>Beef Cheeks</b> Hasselback beetroot, lime leaf butter, cumin and coriander yoghurt, chargrilled shallots	175	<b>Chermoula Lamb Chops</b> Coal roasted lamb chops, aubergine puree, charred onions, chermoula dressing, pickled cauliflower	235
<b>Pan Seared Salmon</b> Caramelised onion puree, charred asparagus, salsa verde, parsnip crisps	205	<b>Grilled Linefish</b> Fresh linefish, capsicum cream, cumin honey roasted carrots, parsnip crisps	205
<b>Chicken Dhansak</b> Braised chicken thighs, sweet and spicy red lentil curry, pilau rice, chapati, green tamarind chutney, kachumber	185	<b>Stuffed Aubergine, Curry and Coconut Dal</b> Roasted aubergines, paneer, mango pickle, shallots, red lentils, coconut milk, toasted coconut, red chilli, lime, coriander (V)	150
<b>Champagne and Truffle Risotto</b> Wild mushrooms, burnt leeks, Method Cap Classique (A), crème fraiche, truffle oil, onion crisps, parmesan (V)	185		
<b>Porchetta Salsa Verde</b> Oven roasted pork belly stuffed with charred capsicum, sultana, and fresh herbs. White bean mash, butter beans, Dijon apple cider cream, baby spinach, salsa verde.	225		



## REIGN ROBATA GRILLS

<b>Sirloin on the Bone</b> 400g Dry aged for 28 days, béarnaise sauce, triple fried chips	295	<b>Coal fired Prawns</b> 6 King Prawns grilled in cognac butter (A), citrus labneh, honey chilli oil	375	
<b>Rib Eye Café de Paris</b> 28 Day dry aged rib eye 300g, café de Paris butter, triple fried chips	285	<b>Prime Grills</b> Coal fired and served with 1 addition		
<b>Cognac Pepper Fillet</b> 300g Beef fillet, coal fired, cognac pepper cream sauce (A), charred onions, crispy lemon garlic potatoes	325			
<b>Mozambican Chicken</b> Deboned baby chicken, peri peri sauce, mango chilly chutney, crispy lemon garlic potatoes	225			
		<b>28 Day Dry Aged</b>	<b>Silent Valley * Wagyu</b>	
		Sirloin 300g	225	795
		Beef fillet 300g	285	815
		Prime Rib 400g	335	
		Rib Eye 300g	275	950
		T-Bone 500g	335	1150

\* Silent Valley produces some of the world's most exquisite beef. Export grade that is hormone and antibiotic free. All beef is source verified. All beef is DNA Wagyu sire certified

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## SHARING

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<b>Tomahawk Steak</b>	<b>925</b>
28 Day dry aged prime rib 1.2kg, wild mushroom cream sauce, choice of 2 additions	
<i>Allow extra time</i>	
<b>Whole Fish Oven Roasted</b>	<b>425</b>
Selection of daily fresh whole fish, grilled in charcoal oven, fennel citrus salad, parsnip crisps	

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## SAUCES

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Cognac Madagascan Pepper (A)	45
Café de Paris	45
Wild mushroom cream	45
Chimichurri	45
Gorgonzola	45
Peri Peri	45
Hollandaise	45
Béarnaise	45

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## ADDITIONS

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Green Salad	45
White bean mash, butter beans	50
Cumin honey roasted carrots	50
Pilau Rice	40
Triple fried chips	40
Roasted seasonal vegetables	45
Crispy lemon garlic potatoes	45

