

YOSHAN NAIDU EXECUTIVE CHEF AT THE INTERCONTINENTAL O.R TAMBO

Yoshan Naidu a 'home-grown' talent, consistently hungry for new challenges at the award-winning InterContinental Johannesburg O.R Tambo Airport.

As a young, talented Chef in the InterContinental stable, Yoshan has participated in several competitions and food expos. In 2014 he was part of the winning team at Unilever's "Team Chef of the Year Competition". He is the winner of Chopped South Africa 2015 and has been featured in Erica Platter's, East Coast Tables Durban Curry cookbook.

"Cooking is not just my work, it's my passion! I believe that food should be simple and tasty, drawing on rich, diverse South African food traditions. I love cooking with fresh, seasonal ingredients and strongly believe that a fresh sprig of coriander or a freshly picked peppadew can make a dish come alive."

"I am looking forward to enhancing the already phenomenal offering the InterContinental Johannesburg O.R. Tambo Airport hotel, and bring South Africa's best flavours to international and local guests alike," concludes Yoshan

Chef Yoshan welcomes off the menu requests and will endeavour to create that something special for you. Thank you for joining us and enjoy your meal!



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light Meals



Vegetarian



Gluten-Free

STARTERS

SALADS

-  **Deconstructed Waldorf salad** 115
Granny Smith Apple slaw set upon a mayo and Belgian yoghurt dressing. Complimented by an apple, thyme and fennel chutney. Finished off with candied walnuts and creamy gorgonzola cheese
-  **Asian Inspired Chicken Stir-Fry** 110
Wok-fried with market vegetable strips, egg noodles, pickled ginger, coriander and sweet n' sour pineapple sauce
-  **Modern Caprese** 115
Buffalo mozzarella confit tomato, a tomato terrine dressed in a basil and balsamic reduction and roasted calamata olives
-   **A Symphony of Salmon** 125
A Salmon spring roll set upon a mild curry sauce, salmon mouse with edible confetti and a salmon & prawn roulade
-   **Beef Carpaccio** 125
Complimented with roasted tomatoes, a parmesan cheese basket and balsamic dressed rocket salad
-   **Quills Ceasar Salad** 125
Served with a crumbed poached egg, deep fried

ENTREÉS

-  Spicy Peri-Peri Chicken livers grilled to perfection, finished in a tomato and chilli sauce served in a Vol-au-Vent pastry 110
-  Cape Malay pickled fish set upon a cape fruit compote salad 120

STARTERS (CONTINUED)

	Spinach and mushroom baked phyllo parcel set upon a coconut and peppadew cream accompanied by a micro green and feta salad	115
	Sesame crusted tuna loin with a warm 3 bean and baby leaf salad	125
	Tempura battered vegetable platter and dip	120
	Soup Du Jour	85

MAINS

	Orange and thyme marinated duck breast served with a lemon grass and sweet potato puree, sesame scented bok choy and roasted baby beets with a citrus beurre blanc	220
	Quills butter chicken curry complimented with braised basmati rice, poppadoms and traditional condiments	190
	Provençal of Lamb	
	Herb crusted lamb loin, pan seared lamb liver and slow cooked lamb shoulder served with dauphinoise potatoes, a medley of seasonal garden vegetables and a classic whiskey and green peppercorn jus	245
	Dukkah spice venison loin set upon a butternut puree, chilli and cashew nut wilted spinach and pomme fondant with a gin and thyme jus	245
	Pan sautéed mushroom and sage gnocchi topped with parmesan and herb gremolata	135

MAINS (CONTINUED)

	Duo of fennel infused pork belly and pulled pork shank set upon a pear puree, braised cabbage, wholegrain mustard and nutmeg spiced mash with a rich pork jus	190
	Pan fried salmon set upon a cauliflower puree, accompanied by a butternut and candied mixed nut tart, salmon fish cake, soy and honey reduction, medley of vegetables and cauliflower puree	245
	Signature Quills Grill Ox liver, venison loins, beef fillet, cocktail boerewors and lamb chop served with pap, chakalaka and sheba sauce	220
	Pepper and coco dried rubbed beef fillet served with a parsnip puree and medley of vegetables, with a classic red wine jus	245
 	Spicy butternut, spinach and lentil korma, accompanied by flaked almonds basmati rice, poppadoms and traditional condiments	150

SIDES

Mielie pap	55
Basmati rice	55
French fries	55
Homemade hand cut potato wedges	55
Steamed mixed vegetables	55
Sautéed mushrooms	55

Patrons with food allergies are encouraged to notify management for additional information and dietary requirements, as some ingredients may cause allergic reactions for those with food allergies. We kindly ask that you refrain from conducting mobile calls in the Quills Restaurant.

DESSERT

		Sliced tropical fresh fruit platter with a passion fruit dressing	85
		New York baked cheesecake	85
		Death by chocolate	85
		Imazi panacotta with macerated berries and a pistachio cake	85
		Classic crème brûlée	75
		Chefs pudding of the day	75
		Cheese board - local South African cheeses, cheese soufflé served with chef's choice of chutneys and lavash bread	140