

# The SugarClub

## R E S T A U R A N T

### starter



<b>French Onion Soup</b> Topped with Gruyere cheese and croutons	95
<b>Butternut Soup (V)</b> Sesame seeds and cream cheese	90
<b>Beetroot Risotto (V)</b> Aubergine caviar, roasted butternut and exotic mushroom <i>Also available as a main course</i>	105
<b>Tomato and Herb Tart (V)</b> Smoked paprika cream cheese, avocado mousse and sundried tomato pesto	130

<b>Prawn Tortellini</b> Seafood Bisque, aioli and prawn dust	140
<b>Norwegian Smoked Salmon</b> Horseradish gel, fried capers, lemon curd, lemon meringue and tomato jelly. Add prawns at R30 each <i>Also available as a main course</i>	110
<b>Prawn &amp; Avocado</b> Prawns, cos lettuce, coriander, chilli, lime and wasabi mayonnaise	160
<b>Champagne Oyster</b> In creamy champagne sauce and hollandaise	170

### main course



<b>Duck Breast</b> Crispy red cabbage dumplings, parsnip mash, cherry reduction and duck jus	220
<b>Ostrich Medallion</b> Char-grilled leeks, cassis jus, traditional herb infused pap, candy beetroot and glazed carrots	210
<b>Pork Belly (P)</b> Mushroom truffles, mint and apple salsa, croquette potatoes, crispy crackling and pork jus	185
<b>Lamb Rack (N)</b> Crusted galette potato with citrus and pistachio nut, roasted broccoli, confit cherry tomatoes and sautéed shitake mushrooms	230
<b>Lamb Shank</b> Slow braised with, cannellini beans and mash potato	250
<b>Kingklip</b> Mussels, smoked paprika mash potato, roasted artichokes and broccolini	220
<b>Fresh Linefish Fillet</b> Shrimp caper citrus butter, roasted garlic mash and fine green beans	240
<b>Prawns Flambé</b> Flambéed at your table Cognac, cream, courgette linguini, saffron rice and dehydrated chilli	295
<b>Grilled Prawns</b> Saffron rice, garlic cream, lemon butter and curry sauce	295

<b>Norwegian Salmon</b> Lobster sauce, langoustine tail, Kingklip mousseline and squid ink linguini	260
<b>Thai noodles (V)</b> Chinese cabbage, peppers, garlic, ginger, coriander, chilli and lime zest	140
<b>Tagliatelle</b> Tossed with, broccolini, roasted vine tomatoes, grilled artichokes, roasted garlic and parmesan	140

### steaks

All our meat cuts are 100% grass-fed and hormone free, flame-grilled to your liking:

**Our Signature Steak**      **260**  
**300g Rib Eye**  
 Enjoy with a glass of Auction Wine      **150**  
*Nederberg Private Bin Merlot 2006*

<b>200g Beef Fillet</b>	220
<b>300g Beef Fillet</b>	260

All steaks are served with fried potato wedges, French fries or autumn vegetables.

Your choice of one of the following sauces  
Bordelaise, Diane, green peppercorn, mushroom or Béarnaise