

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



Quills Caesar Salad

130

Cos lettuce, bacon, anchovies, croutons and grana padano served with a crumbed deep fried poached egg and a caesar dressing



Sweet Potato, Parsnips and Smoked Salmon Salad

150

Honey and chilli roasted sweet potato and parsnips, dressed in a caper and wholegrain mustard vinaigrette topped with garden greens and smoked salmon roses



Chicken, Lentil and Cous Cous Salad

125

Mild curry spiced chicken breast, set upon a cumin scented cous cous and lentil salad, finished with a coriander salsa



Poached Peaches, Roquefort and Rocket Salad

115

White wine and cinnamon poached peaches accompanied by a blue cheese parfait and white balsamic dressed rocket



Springbok and Butternut Carpaccio

150

Smoked Springbok and pickled butternut accompanied with a truffle dressed Micro Salad

ENTRÉES



Peri-Peri Chicken Livers

110

Grilled peri-peri livers finished in a tomato and chilli concasse served with Ujeqe



Sesame Scented Calamari

130

Wok fried calamari, vegetables accompanied by Udon noodles dressed with sesame, chilli and lime

STARTERS (CONTINUED)

	Butternut Risotto Butternut infused risotto accompanied by a feta gremolata	115
	Mussel Hot Pot Half shell mussels cooked in a white wine chilli garlic and butter sauce	120
	Dukkah Spice Venison Loin Venison loin set upon an apple and pear puree, wilted spinach and a thyme jus	150
	Soup du Jour	85

MAINS

	Signature Quills Grill Grilled Venison loin, beef fillet, boerewors, Ox liver, lamb cutlet served with pap, chakalaka and a sheba sauce	240
	Quills Butter Chicken Masala spiced roasted chicken infused in a creamy tomato spiced sauce accompanied with steamed basmati rice, poppadoms and traditional condiments	190
	Tamarind Infused Mixed Vegetable Curry Accompanied with steamed basmati rice, poppadoms and traditional condiments	150
	Slow Braised Springbok Shank Slow cooked springbok shank infused with an apricot and almond merlot jus set upon a mushroom barley risotto	250
	Pistachio Chicken Gallantine Chicken gallantine stuffed with pistachio nuts, chorizo infused medallion of chicken, smokey pork belly lardons accompanied by garden vegetables, Pomme William and rich chicken jus	180

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.

MAINS (CONTINUED)

	Asian Pork Stir Fry	180
	Wok-fried pork stir-fry with market vegetable strips, egg noodles, pickled ginger, coriander and sweet n' sour soya sauce	
	Duo of Salmon	250
	Pan fried salmon set upon a butternut and fennel puree, accompanied by a salmon fish cake, soy and honey reduction and a medley of vegetables	
	Medley of Seafood Pasta	190
	Prawn, Mussel, Calamari cooked in a rich tomato and caper sauce, finished with gremolata	
	Spinach Mushroom and Ricotta	125
	Spicy Napolitano sauce, ricotta cheese, forest mushrooms and baby spinach finished with parmesan shavings	
	Coffee Scented Fillet Mignon	250
	Coffee marinated beef fillet served with a parsnip puree and a medley of vegetables, classic red wine jus topped with onion marmalade	

SIDES

Mielie pap	55
Basmati rice	55
French fries	55
Potato wedges	55
Steamed mixed vegetables	75
Sautéed mushrooms	75
Sweet potato fries	75

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DESSERT

	Chocolate and Orange Delice	85
	Dark chocolate and orange delice served with candied citrus, orange sorbet and an orange coulis	
	African Amarula Panacotta	85
	Amarula Panacotta served with a rooibos jelly and sundried peaches soaked in a brandy reduction	
	Warm Ginger Pudding	85
	Served with a whiskey and brandy sauce, candied ginger and rum and raisin ice cream	
	Cherrie Clafoutis	85
	Served with a vanilla ice cream and roasted almond brittle	
	Fruit Platter	85
	A selection of seasonal fruits accompanied by a fruit sorbet	
	Cheese Board	150
	A selection of South African cheeses served with a roasted nut and honey parcel, salted biscuits and fruit preserve	
	Malva Pudding	75
	Served with a Amarula crème anglaise and a honeycomb ice cream	

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