

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 was 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!

Please Note:

We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the buffet or from the menu



Vegetarian



Gluten Free



Contains Eggs



Contains Beef



Contains Seafood



Contain Nuts



Lactose Free



Dairy



Contains Pork



Contains Alcohol



Local Origins



World Kitchen



Light



Contains Fish

APPETIZERS

SALADS

Quills Caesar Salad      155
Cos lettuce, bacon, anchovies, croutons and grana padano served with a crumbed, deep fried, poached egg and a caesar dressing

Prawn Cocktail     175
Poached prawns dressed in a thousand islands sauce, accompanied by an avocado mousse, and finished with baby lettuce and lemon pearls

Tomato, Asparagus and Poached Egg Salad 110
Textures of tomato with roasted asparagus and a soft poached egg

Smoked Chicken and Bulgur Wheat Salad 140
Lightly smoked chicken breast tossed with bulgur wheat, pickled red onions, cucumber ribbons, romaine lettuce, tomatoes and finished with a mint and lime dressing

Roasted Mediterranean Vegetable and Couscous Salad     120
Mediterranean spiced vegetables, olives, roasted with herbs and olive oil, tossed with couscous

Crocodile Carpaccio   150
Crocodile with pickled peppadew salsa, accompanied by a cajun dressed micro salad and a tomato, chilli jam

SOUPS

- Soup Du Jour**    95
- Cold Beetroot and Butternut Soup (Gazpacho)**  100
- Pork, Duck and Noodle Broth**     120

ENTREÉS

- Seafood Hotpot**    185
Half shell mussels, prawns, calamari and line fish, cooked in a white wine, chilli, garlic and cream sauce
- Peri Peri Chicken Livers**  110
Grilled peri peri livers finished in a tomato and chilli concasse, served with ujeqe
- Green Peas and Goat Cheese Risotto**    150
Pea infused risotto, accompanied by pickled green tomatoes, topped with a mint gremolata and goats cheese
- Mushroom and Duck Risotto**    180
Mushroom and pulled-duck risotto, accompanied by pickled and dried mushrooms, topped with a gremolata and finished with grana padano
- Buttered Asparagus**   140
Steamed asparagus tossed with a lemon, ginger and chilli butter, accompanied by a soft poached egg

MAINS

- Signature Quills Grill**    280
Grilled venison loin, beef fillet, boerewors, ox liver and lamb cutlet, served with pap, chakalaka and a sheba sauce
- Asian Salmon**     290
Grilled honey and garlic salmon on a wilted bokchoi and lemon grass cream
- Dukka Spiced Lamb Rump**   300
Slow roasted lamb rump, fondant potatoes, baby carrots, pea puree and chimichurri oil
- Gnocchi All'arrabbiata with Ricotta**     160
Gnocchi cooked in onion, tomato, and chilli garlic sauce, finished with mint pesto, ricotta cheese and parmesan shaving
- Ostrich Loin 200g**   295
Grilled ostrich, warm quinoa salad accompanied with tender stem broccoli, butternut and roasted garlic puree and finished with a green pepper corn jus
- Beef Fillet 250g**    280
Pepper crusted beef fillet set upon roasted onion and kohleri puree and honey mustard green beans
- Trio of Pork**    290
5 spice pork belly with a teriyaki marinated pork chop, accompanied with a Korean bbq pulled pork, samp arancini, cumin scented cabbage and garden vegetables
- Duo of Duck**    290
Pan fried ginger and chilli infused duck, set upon roasted baby carrots, accompanied by a pulled duck croquette with a beetroot and orange puree and finished with a duck and thyme jus

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)

- Seabass**    290
Pan seared seabass, set upon roasted tomato and basil puree, tabbouleh and finished with a chilli and aubergine puree and baby vegetables
- Roast Chicken**   210
Lime and herb roasted chicken breast, accompanied by a spicy homemade chicken sausage finished with a butternut and citrus puree, Moroccan and pistachio nut couscous
- Red Coconut Chickpea and Tofu Curry**   180
Chickpeas cooked in a red Thai curry and coconut milk sauce, finished with tofu and accompanied with jasmine rice and lime pickle
- Parmigiana**    160
Eggplant, pinenuts and basil pesto, baked in a napolitana sauce and finished off with gratinated parmesan cheese
- Mixed Vegetable Curry**   190
Market vegetables, cooked in a cumin and red chilli spiced tomato cream sauce, finished with snow pea and accompanied with basmati rice, poppadoms and traditional sambals
- Quills Butter Chicken**   220
Masala spiced roasted chicken, infused in a creamy tomato spiced sauce, accompanied with steamed basmati rice, poppadoms and traditional sambals

SIDES

Creamed spinach	 	60
Chakalaka	 	55
Steamed Vegetables		60
Sautéed Mushrooms	 	60
Roasted Butternut		55
Herbed Mashed Potatoes	 	55
Fries		55
Sweet Potato Fries		60
Paprika Spiced Potato Wedges		55
Creamy Mielie Meal	 	50

SAUCES

Green peppercorn jus		55
Red wine jus		50
Béarnaise sauce	 	55
Sheba sauce		55
Peri-peri sauce		55
Mushroom sauce	 	60

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DESSERT

Chocolate Brownies   	100
Chocolate brownies with vanilla ice cream	
Malva Pudding    	90
Served with an Amarula crème anglaise and a honeycomb ice cream	
Fruit Platter  	100
A selection of seasonal fruits accompanied by our sorbet of the day	
Roasted Strawberry and Rhubarb Semifreddo  	110
Served with a berry micro salad and candied ginger shards	
Vegan Mango and Coconut Panna Cotta 	120
Served with a pistachio praline and fresh mango salsa	
Strawberry and Chocolate Parfait  	100
White chocolate and frozen berry parfait, served with a strawberry jelly, vanilla marshmallow, banana and raspberry leather, hazelnut tuille and a salted toffee macaron	
Matcha Panna Cotta  	110
Served with salted dark chocolate mousse, candied cashew nuts and a berry micro salad	
Summer Berry Pudding  	110
Served with a mixed berry sorbet	
Study of Citrus and Chocolate	100
Citrus, dark chocolate tart, orange and white chocolate parfait, lime curd sphere	
Cheese board   	200
A selection of South African cheeses served with roasted nut, honey parcel, salted biscuits and fruit preserve	

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