

The SugarClub

RESTAURANT

starter



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

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

main course



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

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

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
<i>Nederberg Private Bin Merlot 2006</i>	

200g Beef Fillet	220
300g Beef Fillet	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	