



## Appetizers

<b>Panko Crumbed Buffalo Mozzarella (V)</b> Charred globe artichoke, oven blushed tomatoes with a pea and mint pesto	75
<b>Beef Carpaccio</b> Truffle oil, sherry vinegar, red onions, beetroot shoots and shaved pecorino	105
<b>Harissa Rubbed Falklands Calamari</b> Green olive, caper, pepper and tomato salsa drizzled with saffron aioli	98
<b>Sous Vide Pork Belly</b> Wholegrain mustard, mayonnaise, walnuts and a micro herb salad	80

## Soups

<b>Roasted Red Pepper and Tomato Soup</b> Olive tapenade and grilled focaccia	60
<b>Thai Chicken Soup</b> Sautéed wild mushroom and baby corn	75

## Salads

<b>Dukkah Rubbed Roast Chicken Salad</b> Pomegranate, almond, tomato and bulgar wheat dressed in honey and cinnamon	80
<b>Scottish Salmon and Avocado</b> Mélange of lettuce, capers and freshly squeezed lemon	145
<b>Mixed Greens and Warm Goat Cheese</b> Fine beans, walnuts, garlic chips, cranberries and walnut oil	98

## Mains

<b>Lamb Masala</b> Onion bhaji, roti, sambals, mango achar cardamom and cinnamon scented rice	145
<b>Braised Springbok Shank in Clove and Merlot</b> Mashed potato and confit root vegetables	150
<b>Pan Roast Sea Bass</b> Crushed potatoes, baby spinach, lemon, tarragon and sweet peas	180
<b>Loch Duarte Scottish Salmon</b> Sautéed bok choy, lime, chili and steamed rice	220
<b>Indian Paneer, Egg plant and Peas (v)</b> Onion bhaji, roti, sambals, mango achar cardamom and cinnamon scented rice	110
<b>Pasta   Linguine; Fettuccini; Penne (v)</b>	
<b>Sauce   Tomato, olive, courgette and ricotta</b>	70
<b>Sauce   Baby spinach, wild mushroom, lemon, parsley and crème fraiche</b>	105

## Flame Grilled

Choose a potted side and a sauce to accompany your flame grilled meal

### South African Aged Super Beef

Our aged grain fed super beef will guarantee you a consistently spectacular result. Our rump steaks are wet aged for a minimum of 21 days. The prime rib is dry aged on the block for a minimum of 28 days which imparts nutty flavours into this beautifully marbled steak on the bone.

<b>Cuts:</b>	140   165
Rump 300g   400g	220
Dry aged prime rib 500g	195
Beef fillet 250g	105
Brisket burger 200g	

<b>Grilled Free Range Chicken</b>	125
A choice of either lemon and coriander or chilli and thyme	

<b>Grilled and Glazed Smoked Pork Ribs</b>	220
Finished with a soya honey glaze	

## Seafood

All served with a potted side and a sauce of your choice

Grilled tiger prawns	250
Tiger prawns, steamed mussels, calamari	320
Mussels in white wine, shallot and parsley	175

## Potted Sides

30

French fries
Potato puree
Herbed dauphinois
Wilted English spinach
Steamed greens
Sauteed mixed mushrooms
Roasted Mediterranean vegetables in olive oil
Side Greek salad
Steamed scented rice

## Sauces / Jus / Butters

25

Brown light natural chicken jus
Cabernet reduction
Béarnaise
Lemon and parsley butter
Peri Peri
Fresh garlic
Herb shallot butter

## Desserts

<b>Hot Chocolate Fondant</b> Vanilla bean ice cream	65
<b>Sticky Toffee Pudding</b> Crème anglaise and a pecan nut tuille	45
<b>Pear Strudel</b> Walnut mascarpone and sultanas in armagnac	50
<b>Sorbet</b> Please enquire with your waiter	25
<b>Cheese board</b> Local and imported cheeses, fig chutney, preserves and dressed lettuce	150