

The Sugar Club Restaurant is one of the few remaining fine dining restaurants in Kwazulu Natal. Our Sugar Club Summer Menu is created and perfected by Chef Hagashen Moodley under the leadership of Executive Chef 'Smilie' Nathania Wasserman who has woven her trade in various countries lastly being in Dubai, UAE

starters

Trio of Oysters 7 spiced tempura, sushi mayo, pickle cucumber Natural oyster, raspberry chive and thyme vinaigrette Poached oyster, whiskey jelly and pear spaghetti	160
Asian Pressed Pork Belly ginger and star anise infused pork belly, braised apple and red cabbage, roasted carrot, coconut and ginger puree, crackling, sake, chilli and orange reduction	165
Langoustine and Prawn langoustine mousseline, chilli and basil infused lemon curd, tortilla crisps, poached prawn tails, avocado puree and pickled beetroot	170

Potato, Leek and Broccoli Soup (V) parmesan and basil ice-cream, parmesan crisp and roasted garlic and thyme infused oil.	80
Chicken Liver Parfait granny smith apple and thyme compote, charred onions melba toast, roasted chilli and garlic purée.	80
Wild Mushroom Risotto (V) infused with basil, exotic mushrooms and chevin, spicy tomato jelly and deep fried coconut ice cream	140

main course

Fresh Catch of the Day grilled line fish, layered potato fondant, black sesame tempura prawns, sautéed baby spinach, marinated roasted red peppers and prawn bisque	320
Soy and Ginger Glazed Norwegian Salmon exotic mushrooms, bok choy, sushi rice spring roll, spicy guacamole, wasabi infused sushi mayo and black sesame ash.	290
Chef Ntsiki's Flambé Prawns our home grown Chef Ntsiki's famous flambéed prawns done at your table the old fashioned way with cognac, cream, courgette linguini, saffron rice and chilli flakes	320
Confit Baby Chicken butter baked layered potato fondants, butternut purée Tender stem broccolini, balsamic roasted beets and house jus	160
Duo of Duck seared duck breast, confit duck leg, grilled baby marrow, smoked butternut puree, trio of cauliflower served with a raspberry and port jus	260

Pan Roasted Pork Cutlet thyme and garlic roasted pork cutlet, mustard infused mash, grilled leeks, apple crisp, green bean, prune and bacon ragout topped with pork crackling	190
Roasted Lamb Rack herbed lamb encrusted with chilli and tree nuts, aubergine and garlic purée, bok choy and a slow roasted tomato and chevin tartlet with a lemon and basil emulsion, balsamic reduction	360
Tom Yum Broth (V) herbed exotic mushroom wonton, glass noodles, grilled bok choy, sliced baby carrots, coriander, spring onions, red onions, shitake mushrooms and chilli infused sesame oil.	160
Grilled Aubergine (V) thyme and garlic infused roasted brinjal, topped with baby marrow and halloumi, lemon butter sauce, basil pesto infused cream cheese, mustard mash and parmesan crisp.	130

grills

all grills are served with a choice of sauce and a choice
of a side

KZN Midlands 100% Grass Fed and Hormone Free Beef	
300g Fillet	270
300g Ribeye	290
500g T-Bone	250
6 Argentinian Prawns	320

sauces

jus natural
creamy mushroom
mixed peppercorn and brandy cream
lemon beurre blanc
Beverly Hills Signature peri-peri

sides

seasonal vegetables
rustic cut fries
creamy mashed potatoes
hand cut sweet potato fries
mixed green salad

V= Vegetarian | P = Pork