

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

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

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

## main course

<b>Fresh Catch of the Day</b> grilled line fish, layered potato fondant, black sesame tempura prawns, sautéed baby spinach, marinated roasted red peppers and prawn bisque	<b>320</b>
<b>Soy and Ginger Glazed Norwegian Salmon</b> exotic mushrooms, bok choy, sushi rice spring roll, spicy guacamole, wasabi infused sushi mayo and black sesame ash.	<b>290</b>
<b>Chef Ntsiki's Flambé Prawns</b> 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	<b>320</b>
<b>Confit Baby Chicken</b> butter baked layered potato fondants, butternut purée Tender stem broccolini, balsamic roasted beets and house jus	<b>160</b>
<b>Duo of Duck</b> seared duck breast, confit duck leg, grilled baby marrow, smoked butternut puree, trio of cauliflower served with a raspberry and port jus	<b>260</b>

<b>Pan Roasted Pork Cutlet</b> thyme and garlic roasted pork cutlet, mustard infused mash, grilled leeks, apple crisp, green bean, prune and bacon ragout topped with pork crackling	<b>190</b>
<b>Roasted Lamb Rack</b> 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	<b>360</b>
<b>Tom Yum Broth (V)</b> herbed exotic mushroom wonton, glass noodles, grilled bok choy, sliced baby carrots, coriander, spring onions, red onions, shitake mushrooms and chilli infused sesame oil.	<b>160</b>
<b>Grilled Aubergine (V)</b> 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.	<b>130</b>

## grills

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

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

## 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