






Starters



Spicy Duck Liver Terrine sp a d g	foie gras, mojito gel, toasted brioche, berries, balsamic jam and peri peri	38
Roasted Beetroot Carpaccio n d v	pickled mushrooms, green apple, celery leaves, candied walnuts, honey mustard dressing with beetroot mascarpone cream cheese	31
Peruvian Tuna Tiradito sp sf 	yellowfin tuna, aji amarillo, mango, orange, lime juice, roasted corn, coriander, sweet potato and avocado	35
Mixed Micro Greens Salad  	pomegranate, roma tomatoes, cucumber and lemon dressing	26
Shrimp & Rocket Salad sf d g	shrimp, rocket leaves, grilled zucchini, roast eggplant, peppers, onions, buttermilk dressing and chilli rock salt grissini	37
Spicy Pumpkin Soup v d sp g	gruyère, garlic brioche and nutmeg	37
Spinach Bisque  	coconut cream broth, crispy asparagus spear and basil oil	35

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d – contains dairy | g – contains gluten | ch – chef's special | sp – spicy | v – vegetarian
 – vegan |  – sustainable

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These items are included in the gourmet plan

Vegetarian

Beluga Lentil v n d	37
artichoke, hazelnut, black lentil and rocket leaves	
Creamy Risotto v d a	45
arborio rice, organic asparagus, organic mushroom, pumpkin and rocket leaves	
Potato Terrine v d	45
asparagus, shitake, poached quail egg, hollandaise sauce and crispy kale	
Bok Choy g  	33
Hong Kong style bok choy, asparagus, baby corn, shitake, carrots, fried onion and garlic rice	
Loaded Hand Cut Fries v sp d g	33
jalapeno, cheese sauce, plant base chicken, spinach and sautéed scallions	
Textures of Corn v d	38
creamed corn, crispy corn tortilla, grilled baby corn, polenta, kale and mushroom ragout	
Burnt Leek and Romesco n sp 	45
plant based steak. romesco sauce, apple and chili salsa, avocado and sun-dried tomatoes	
Fennel and Burrata d v	48
roasted fennel, blood orange, burrata cream and basil salsa	

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Pair Side Dishes With Meat Or Seafood

Char-grilled Vegetable Stack 	12
bell pepper, onion and eggplant	
Roast Cauliflower Steak v d	12
caper butter, parsley and herbs	
Creamy Mushrooms 	12
spinach, button mushroom, shimeji and coconut cream	
Caramelised Roasted Shallots v a d	12
banana shallots, brie, thyme and niepoort ruby	
Elote, Grilled Corn sp v a d	12
feta, parmesan, peri peri sauce and lime	
Pommes Purée v d	12
idaho, truffle and scallion	
Garlic Coconut Rice 	12
nishiki, desiccated coconut and parsley	

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Meat

Prime Cut Meats:

Grain-fed Beef Tenderloin	91
exceptionally rich and juicy flavours	
Angus Cube roll	78
a craft, skill and style of a well-aged beef cut	
Striploin	90
grass-fed in the hunter's valley	
Grilled "Karoo" lamb rack	86
season with black pepper and salt	
Wagyu Beef Fillet	90
marble score MB8	

Slow Cooked Meats:

Kalbi Beef Short Rib g	65
smoky caramelised beef marinated in soy sauce, sesame, garlic, ginger and nashi pear	
Flame Grilled Peri Peri Chicken sp	61
within our naturally reared chicken, smeared with orange, habaneros, cilantro and honey	
Sticky BBQ Pork Belly p g	60
char-grilled ribs glazed with miso, garlic, mirin, ginger, fish sauce, honey and soy sauce	

Add Your Sauces:

- lemon butter sauce
- beef jus | a |
- Chimichurri | sp |
- béarnaise
- maldivian hot sauce | sp |
- pico de gallo | sp |
- jack daniels bbq sauce | a |

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Seafood

Grilled Reef Octopus sf 	57
an island speciality	
Giant Estuary Prawn sf sp	83
sautéed garlic, chilli flakes and extra virgin olive oil	
Sea bass sf	69
with fried kale, roasted cherry tomato and lemon wedge	
Tuna sf 	60
freshly caught yellowfin tuna served with mango pico de gallo	
Seafood Topado sf sp a	80
a rich Honduran spicy version bouillabaisse, coconut milk, black mussel, seabass, scallop, scampi and crispy corn tortilla	
Miso Glazed Black Cod sf g	75
baked black cod glazed with white miso ,mirin, soy sauce, rice vinegar, sesame oil, fresh ginger and scallions	

Add Your Sauces:


- lemon butter sauce
- beef jus | a |
- chimichurri | sp |
- bearnaise sauce
- Maldivian hot sauce | sp |
- pico de gallo | sp |
- jack daniels bbq sauce | a |

Signature Dry Aged Cuts And Seafood

Dry-Aged Cuts:

*Wagyu beef Tenderloin experience incredibly flavourful meat with A5 Japanese wagyu beef	98
*Angus rib-eye steak a craft, skill and style of a well-aged beef cut	98
*Sharing Tomahawk Steak 900 g maturely aged with loaded fries, asparagus, vine tomatoes, mesclun salad, chef's choice of sauces and salts	280
*Black Angus Rib eye a infused in Kentucky bourbon with truffle and fennel	98
*Grass fed Striploin a infused in chardonnay, cinnamon and thyme	98
*Wagyu Tenderloin a infused with jack daniels whisky, capers and cajun spices	98
*Wagyu Rib Eye a infused in a pinot noir, coriander and black pepper	98

Seafood:

*Natural Oysters Chilled on Ice sf or with your choice of sauce: wasabi mayonnaise lemon, tabasco & shallot mignonette	
• ½ dozen	61
• 1 dozen	106
*Shoreline Platter for Two sf grilled lobster, prawn, octopus, mussel, scallops, squid and fish fillet loaded fries, asparagus, vine tomatoes and mesclun salad chef's choice of sauces	285
*Lobster How You Like It sf d  100G shoreline delicacy prepared two of our favorites are:	30
• Roasted with cheese	
• grilled	

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