the shoreline grill

Starters

Spicy Duck Liver Terrine |sp|a|d|g|e|	foie gras, mojito gel, toasted brioche, berries, balsamic jam and peri-peri	55
Roasted Beetroot Carpaccio |n|d|v|ce|	pickled mushrooms, green apple, celery leaves, candied walnuts, honey mustard dressing with beetroot mascarpone cream cheese	39
Peruvian Tuna Tiradito |sp|f|	yellowfin tuna, ají amarillo, mango, orange, lime juice, roasted corn, coriander, sweet potato and avocado	46
Mixed Microgreens Salad	pomegranate, roma tomatoes, cucumber and lemon dressing	34
Shrimp and Rocket Salad |cr|d|g|	shrimp, rocket leaves, grilled zucchini, roast eggplant, peppers, onions, buttermilk dressing and chilli-rock-salt grissini	48
Spicy Pumpkin Soup |v|d|sp|g|e|	gruyère, garlic brioche and nutmeg	48
Spinach Bisque |ce|	coconut cream broth, crispy asparagus spear and basil oil	46

a – alcohol | p – pork | n – nuts | f – fish | e – egg | se – sesame | ce – celery
d – dairy | g – gluten | cr – crustacean | sp – spicy | v – vegetarian | sy – soya
– vegan | – sustainable | pe – peanut | mc – molluscs

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These items are included in the gourmet plan

Vegetarian

Beluga Lentils |v|n|d| 48
artichoke, hazelnut, black lentils and rocket leaves

Creamy Risotto |v|d|a| 58
arborio rice, organic asparagus, organic mushrooms, pumpkin and rocket leaves

Potato Terrine |v|d|e| 58
asparagus, shiitake, poached quail egg, hollandaise sauce and crispy kale

Bok Choy |sy|g| 44
Hong Kong-style bok choy, asparagus, baby corn, shiitake, carrots, fried onion and garlic rice

Loaded Hand-Cut Fries |v|sp|d|g| 44
jalapeño, cheese sauce, plant-based chicken, spinach and sautéed scallions

Textures of Corn |v|d| 50
creamed corn, crispy corn tortilla, grilled baby corn, polenta, kale and mushroom ragout

Burnt Leek and Romesco |n|sp| 58
plant-based steak. romesco sauce, apple and chilli salsa, avocado and sun-dried tomatoes

Fennel and Burrata |d|v|n| 62
roasted fennel, blood orange, burrata cream and basil salsa

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Pair Side Dishes With Meat Or Seafood

Char-grilled Vegetable Stack |n| 16
bell pepper, onion and eggplant

Roasted Cauliflower Steak |v|d| 16
caper butter, parsley and herbs

Creamy Mushrooms 16
spinach, button mushrooms, shimeji and coconut cream

Caramelised Roasted Shallots |v|a|d| 16
banana shallots, brie, thyme and Niepoort Ruby

Elote, Grilled Corn |sp|v|d| 16
feta, parmesan, peri-peri sauce and lime

Pommes Purée |v|d| 16
Idaho potato, truffle and scallion

Garlic Coconut Rice 16
nishiki, desiccated coconut and parsley

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Meat

Prime Cut Meats:

Grain-fed Beef Tenderloin |d|e| — 118
exceptionally rich and juicy flavours

Angus Cube Roll |d|e| — 102
a craft, skill and style of a well-aged beef cut

Striploin |d|e| — 116
grass-fed in the Hunters Valley

Grilled "Karoo" Lamb Rack |d|e| — 112
seasoned with black pepper and salt

Wagyu Beef Fillet |d|e| — 116
marble score MB8

Slow-Cooked Meats:

Kalbi Beef Short Rib |g|d|sy|se|a|e| — 84
smoky caramelised beef marinated in soy sauce, sesame, garlic, ginger and nashi pear

Flame-Grilled Peri Peri Chicken |sp|d|e| — 80
naturally reared chicken, smeared with orange, habanero, cilantro and honey

Sticky BBQ Pork Belly |p|g|sy|e| — 78
char-grilled ribs glazed with miso, garlic, mirin, ginger, honey and soy sauce

Add Your Sauces:

- lemon butter sauce |d|
- beef jus |a|g|
- chimichurri |sp|
- Béarnaise |d|e|
- Maldivian spicy sauce |sp|
- pico de gallo |sp|
- Jack Daniel's bbq sauce |a|g|

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Seafood

Grilled Reef Octopus |mc|ce|d|e| 74
an island speciality

Giant Estuary Prawn |cr|sp|d|e| 108
sautéed garlic, chilli flakes and extra virgin olive oil

Sea bass |f|d|e| 90
with fried kale, roasted cherry tomatoes and lemon wedge

Tuna |f|d|sp|e| 78
freshly caught yellowfin tuna served with mango pico de gallo

Seafood Topado |f|sp|cr|mc|ce|d| 104
a rich Honduran, spicy version of bouillabaisse, coconut milk, black mussel, sea bass, scallop, scampi and crispy corn tortilla

Miso-Glazed Black Cod |f|g|sy|se| 98
baked black cod glazed with white miso, mirin, soy sauce, rice vinegar, sesame oil, fresh ginger and scallions

Add Your Sauces:

- lemon butter sauce |d|
- beef jus |a|g|
- chimichurri |sp|
- Béarnaise sauce |e|d|
- Maldivian spicy sauce |sp|
- pico de gallo |sp|
- Jack Daniel's bbq sauce |a|g|

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Signature Dry-Aged Cuts And Seafood

Dry-Aged Cuts:

*A5 Wagyu Tenderloin |d|e| — 128
experience incredibly flavourful meat with A5 Japanese wagyu beef

*Angus Rib-eye steak |d|e| — 128
a beautifully aged cut of beef, showcasing exceptional craftsmanship, expert preparation, and depth of flavour

*Sharing Tomahawk Steak 900 g |d| — 362
Mature dry-aged served with loaded fries, asparagus, vine tomatoes, mesclun salad, chef's selection of sauces and salts

*Black Angus Rib eye |a|d|e| — 128
infused with Kentucky bourbon with truffle and fennel

*Grass-fed Striploin |a|d|e| — 128
infused with chardonnay, cinnamon and thyme

*Wagyu Tenderloin |a|d|e| — 128
infused with Jack Daniel's whisky, capers and Cajun spices

*Wagyu Rib-eye |a|d|e| — 128
infused in a Pinot Noir, coriander and black pepper

Seafood:

*Natural Oysters, Chilled on Ice |mc|e|sp|
served with your choice of sauce: wasabi mayonnaise, lemon, tabasco and shallot mignonette
- ½ dozen — 80
- 1 dozen — 138

*Shoreline Platter for Two |f|cr|mc|d| — 368
grilled lobster, prawn, octopus, mussel, scallops, squid and fish fillet
loaded fries, asparagus, vine tomatoes and mesclun salad
chef's selection of sauces

*Lobster the Way, You Like It |cr|d| 100G — 40
a selection of two of our favourite coastal delicacies, expertly prepared and beautifully presented:
- roasted with cheese
- grilled

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the shoreline grill

Wine Degustation Menu
From the Ocean

284 per Person
each course is accompanied by a perfectly paired glass of wine by our Resident Sommelier

Chef's Surprise Amuse-Bouche

Peruvian Tuna Tiradito |sp|f|
yellowfin tuna, ají amarillo, mango, orange, lime juice, roasted corn, coriander, sweet potato and avocado

NV Ruinart Brut, Reims, France

Seafood Topado |f|sp|cr|mc|d|
a rich Honduran, spicy version of bouillabaisse, coconut milk, black mussel, seabass, scallop, scampi and crispy corn tortilla

Gustave Lorentz Riesling Reserve, Alsace, France

Grilled Reef Octopus |mc|d|ce|
balsamic-infused reduction and pommes purée

Schubert Selection Sauvignon Blanc, Martinborough, New Zealand

Sea bass |f|d|e|
fried kale, roasted cherry tomatoes and lemon wedge

Château d'Esclans, Whispering Angel, Côtes de Provence, France

Classic Crème Brûlée |d|e|
caramelised and served with fresh berries

Undurraga Reserva Late Harvest Semillon, Maipo Valley, Chile

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the shoreline grill

Wine Degustation Menu
From the Land and Sea

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Chef's Surprise Amuse-Bouche

Spicy Duck Liver Terrine |sp|a|d|g|e|
foie gras, mojito gel, toasted brioche, berries, balsamic jam and peri-peri sauce

Gustave Lorentz Riesling Reserve, Alsace, France

Spicy Pumpkin Soup |v|d|sp|g|e|
gruyère, garlic brioche and nutmeg

La Chablisienne Chablis La Sereine, Burgundy, France

Butter-poached Grilled Lobster |cr|d|
orange and carrot mousseline, baby carrots, Madagascar vanilla sauce

Château Minuty, "M" de Minuty, Côtes de Provence, France

Wagyu Beef Fillet |d|e|g|
marble score MB8, butternut squash purée, charred asparagus and broccolini

Grand Bateau, Bordeaux, France

Basque Cheesecake |d|e|g|
soft cream cheese, berry compote and Chantilly cream

Undurraga Reserva Late Harvest Semillon, Maipo Valley, Chile

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the shoreline grill

Wine Degustation Menu
Green and Roots

260 per Person
each course is accompanied by a perfectly paired glass of wine by our Resident Sommelier

Chef's Surprise Amuse-Bouche

Roasted Beetroot Carpaccio |n|d|v|ce|
pickled mushrooms, green apples, celery leaves, candied walnuts, honey mustard dressing with beetroot mascarpone cream cheese

La Chablisienne Chablis La Sereine, Burgundy, France

Spinach Bisque
coconut cream broth, crispy asparagus spear and basil oil

Schubert Selection Sauvignon Blanc, Martinborough, New Zealand

Burnt Leek and Romesco |n|sp|v|
plant-based steak, romesco sauce, apple and chilli salsa, avocado and sun-dried tomatoes

Château d'Esclans, Whispering Angel, Côtes de Provence, France

Creamy Risotto |v|d|a|
arborio rice, organic asparagus, organic mushrooms, pumpkin and rocket leaves

Sileni Estates Estate Selection Pinot Noir Hawke's Bay, New Zealand

Apple Tarte Tatin |d|g|e|
caramelised apples, vanilla sablé and salted caramel ice cream

Undurraga Reserva Late Harvest Semillon, Maipo Valley, Chile

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d – dairy | g – gluten | cr – crustacean | sp – spicy | v – vegetarian | sy – soya
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