STARTERS
SMALL PLATES

WEST COAST CRAYFISH RITZ _____ R210
Crayfish dressed in an adobo and Amarillo sauce, avocado,
pickled daikon mooli salad finished with salmon caviar .

SEARED YELLOW FIN TUNA TATAKI _____ R195
Fresh ginger and red onion, sesame, avocado and coriander
mousse dressed with a yuzu ponzu sauce topped with tapioca wafers.

PRAWN TOAST - 3 PIECE _____ R165
Rolled in Japanese crumbs topped with miso aioli,
bonito flakes and salmon caviar.

CHAR – GRILLED SICILIAN CALAMARI _____ R155
Patagonian calamari tossed in cured lemon garlic and olives,
on a slow cooked tomato ragu, slice of charred ciabatta.

BEEF RIB EYE SATAY _____ R155
Black garlic aioli, umami onion purée, crisp red onion and teriyaki sauce.

EXOTIC TOMATO & TEXTURES (V) _____ R145
Heirloom tomatoes dressed in fynbos vinaigrette on whipped ricotta
parfait, tomato biltong and cucumber and jalapeño granita
(SIGNATURE DISH).

GUACAMOLE AND TORTILLAS (VG)_____ R125
A duo of avocado and beetroot guacamole, served with jalapeno,
Pico de Gallo and pineapple salsa.

EDAMAME BEANS (VG) _____ R105
Served with Maldon sea salt and extra virgin olive oil.

BITTERBALLEN – 5 PIECES _____ R105
A Dutch delicacy filled with beef ragout accompanied by Dijon mustard.

SALADS

VOLCANO SALAD _____ R240
A bold mix of Norwegian salmon, black rice, pickled cabbage, crisp
tostadas tossed in zesty nuoc cham and finished with sriracha dressing.

CLASSIC CHICKEN CAESAR SALAD_____ R225
Baby gem lettuce, garlic ciabatta croutons, grano Padano shards
and a classic Caesar emulsion.

HEIRLOOM BEETROOT & CHEVIN SALAD_____ R210
Dehydrated walnuts, sesame beetroot paint, Modena balsamic pearls,
baby leaves dressed in fynbos vinaigrette.

CHOPPED RAW SALAD_____ R195
Grilled halloumi, fresh avocado, carrot, cucumber, semi dried tomato,
green olives, edamame beans, brown rice served with a zesty lemon
yoghurt dressing.

+ Grilled chicken _____ R95
+ Smoked salmon _____ R95
+ Norwegian salmon seared _____ R125

UCHU JAPANESE/ PERUVIAN FUSION SUSHI

Inspired by Nikkei cuisine, created by Japanese immigrants in Peru,
our sushi blends Japanese techniques with Peruvian flavours,
using fresh, local ingredients and seafood.

PERUVIAN SALMON ROSES _____ R115
topped with a salmon tartare and miso sauce.

PERUVIAN TUNA ROSES _____ R115
topped with a tuna tartare and miso sauce.

PERUVIAN PRAWN ROSES _____ R115
topped with cooked prawn salad and miso sauce.

CLASSIC SALMON CALIFORNIA ROLL _____ R120
Classic salmon and avocado roll.

CAVIAR & LOBSTER ROLL _____ R295
lobster and avocado inside topped with a poached lobster salad
finished with salmon caviar and soy pearls and lightly tempura
battered lobster.

ACEVICHADO ROLL _____ R210
tempura prawn, avocado and cucumber inside, topped with tuna,
avocado and salmon dressed with umami miso sauce and Tokyo sauce.

LIMA SUNSET ROLL _____ R180
tempura prawn, avocado and cream cheese inside topped with flame
torched salmon dressed with umami miso sauce and Tokyo sauce.

FURAI MAKI _____ R175
salmon tempura, avocado, pickled daikon inside topped with tostadas
and dressed with Tokyo sauce and teriyaki.

VERDURAS ROLL _____ R145
cucumber, pickled daikon and avocado inside topped with roasted
red pepper and avocado dressed with teriyaki sauce and
sesame seeds.

TUNA TAQUITOS _____ R110
2 tempura rice rolls in nori with Peruvian tuna tartare dressed with
adobo sauce and teriyaki.

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SHARING

12 PIECES _____ R335

4PC Peruvian tuna roses

4PC Peruvian salmon roses

4PC Acevichado roll (Rainbow roll)

12 PIECES (VG) _____ R335

6PC Verduras roll

2PC Avocado nigiri

4PC Acevichado roll (pickled daikon and avocado)

16 PIECES _____ R385

4PC Salmon California roll (salmon and avocado)

4PC Peruvian salmon roses

4PC Acevichado roll

4PC Lima sunset roll

21 PIECES _____ R470

8PC Classic California salmon and avocado

3PC Peruvian tuna roses

3PC Peruvian salmon roses

3PC Salmon nigiri, tuna nigiri and avocado nigiri

4PC Acevichado (Rainbow roll)

MAIN COURSE

GREEN THAI SEAFOOD CURRY _____ R550
lemongrass and coconut Thai broth paired with crayfish, tiger prawns, Patagonian calamari and mussels, accompanied by fragrant rice and a pineapple salsa. Includes a complimentary chai gin cocktail or virgin chai gin cocktail.

GRILLED MOZAMBICAN TIGER PRAWNS 10 PC _____ R420
grilled in a smoked paprika lemon compound butter, macerated tomato and burnt sweet corn served with fragrant rice, fries and a vibrant green salad.

300G BEEF SIRLOIN STEAK AU POIVRE _____ R355
green peppercorn sauce, parmesan potato hash, charred onion and broccoli served with fries or vibrant garden salad.

200G BEEF FILLET AND MUSHROOM FORESTIERE_____ R345
sautéed shimeji mushrooms, wild mushroom bavarois, herbaceous confit garlic potato purée and a white wine thyme reduction.

KINGKLIP AND TIGER PRAWN ROYALE _____ R330
sweet potato spume on braised sesame violet cabbage finished with a smoked garlic paprika crème.

COQ AU VIN_____ R295
rolled leg and thigh braised, served with mushrooms, heirloom baby carrots, truffle potato purée crisp jamón wafer and red wine jus. *(SIGNATURE DISH)*

UMAMI PEARL BARLEY & BEETROOT RISOTTO (V) _____ R265
burnt honey butternut, coconut chimichurri, whipped ricotta mousse and roasted pine kernels.

CAPE MALAY GOLDEN BEIGNETS (VG)_____ R265
masala grilled baby brinjals and tofu, curried lentil fricassee, coriander pesto and tomato sambal.

GRILLED BEEF BURGER_____ R180
smoked tomato chutney, brie cheese, avocado, served with crispy fries.

KOREAN CRUMBED CHICKEN BURGER (MILDLY SPICY) __ R175
served with Japanese slaw and crispy fries.

SIDES

OVEN ROASTED ZUCCHINI AND BROCCOLI (V) _____ R80
Served with feta cheese topped with pumpkin and sunflower seeds.

POTATO FRIES (V) _____ R80
Served with Grano Padano and truffle oil.

SWEET POTATO FRIES (V)_____ R80
Served with Grano Padano and truffle oil.

VIBRANT GARDEN SALAD (VG)_____ R80
Dressed with fynbos vinaigrette.

GRILLED HALLOUMI (V)_____ R80
Paired with beetroot puree' and truffle black bean purée.

DESSERTS

WARM VALRHONA 66%
DARK CHOCOLATE DELICE _____ R125
Chocolate shortcake, chocolate mousse with Hazelnut craft ice cream.

CITRUS INFUSED BAKED
CHEESECAKE (SUGAR FREE) _____ R115
Paired with strawberry sauce and fresh seasonal fruits.

AFFOGATO
(GLUTEN-FREE) _____ R105
Artisanal honeycomb ice cream with a decadent shot of espresso.

(GF) gluten free (V) vegan (VG) vegetarian

WINE LIST

CHAMPAGNE

	Glass	Bottle
Veuve Clicquot		R1450

Veuve Clicquot Brut is the result of art blending an assemblage dominated by the Pinot Noir and the strong presence of reserve wines.

MCC & SPARKLING WINE

	Glass	Bottle
Pierre Jourdan Brut	R105	R450

Delicate yeasty characteristics are complimented by crispy acidity and fresh citrus flavors, ending with a green apple fruit tang finish.

	Glass	Bottle
Villier Tradition Brut	R115	R475

This Cap Classique is a blend of both red and white grapes displaying the full balance yeasty complexity synonymous with a wine made in this style. The wine retains its fresh racy zestiness that is a result of crispy acidity and delicate fruit.

	Glass	Bottle
L'Ormarins Brut Classique NV	R130	R480

Elegant, fresh hints of brioche citrus, white peach framboise and refreshing acidity.

	Glass	Bottle
Roses of Sharon Rose MCC		R620

Strawberry, black cherry, and raspberry notes jump out of the glass with a hint of rose water in the background. A great aperitif and food wine.

SAUVIGNON BLANC

	Glass	Bottle
Diemersdal Estate	R80	R295

Notes of citrus zest and lime, paving the way for tropical fruit on the mid palate, featuring vibrant hints of passionfruit and gooseberry.

	Glass	Bottle
Whalehaven Sauvignon Blanc	R90	R340

Small batch of cool climate Sauvignon Blanc combing tropical, saline, and mineral notes. Intense passion fruit and yellow cape gooseberry notes with hints of bell peppers.

	Glass	Bottle
Cederberg		R365

Cape gooseberry, passionfruit, pineapple, kiwi and touch of lime mingle with tingling acidity with a clean finish of granny smith green apples.

	Glass	Bottle
Klein Constantia		R395

Richly textured, fresh, and complex with bold minerality flavors of lemon, white peach, nectarine and herbal subtlety.

CHENIN BLANC

	Glass	Bottle
Marras Swartland Los Tros	R80	R285

On the palate, lemon, apricot and pear skin flavors are complimented by crispy acidity and a round mouthfeel.

	Glass	Bottle
Cavalli Chenin		R295

Offers bright and lively aromas of white peach, lemon grass and limes. The palate is fresh and zesty showing passion fruit and winter melon.

	Glass	Bottle
L'Avenir		R340

The wine presents the fine balance of natural acidity, bruised apple white and citrus notes with a touch of roasted almonds.

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CHARDONNAY

	Glass	Bottle
Diemersdal Unwooded	R85	R29

Nuance of limes on the palate combined to offer you a delicious, flavorful wine with creamy taste and lingering aftertaste.

Haute Cabriere Reserve _____ R365
Characteristic forest floor, ripe red berries and cedarwood on the entry, flow through a palate with hint of cigar box, sour cherry spice.

Whalehaven Chardonnay Terroir _____ R460
Heady notes of nectarous honeysuckle that develop into flavor of persimmon. Gilbert & Gaillard international Challenge 2023-93 points IWSC 2023-93 points/Merit Wine & Spirits Challenge -Goldt

Tokara Reserve Collection Stellenbosch _____ R510
Rich with a creamy texture and finely integrated acidity. Flavors of ripe yellow citrus lead onto a creamy mid palate with smoky & toasty notes and hints of marmalade.

WHITE BLEND / INTERESTING VARIETALS

Bottle

Pierre Jordan Tranquille _____ R255
Red apples, cherries, red berries and lime flavors dominate the palate, with note of earthiness crisp acidity and a lingering dry finish.

Buitenverwatching Sav Chardonnay _____ R295
A mélange of flavors including green figs, gooseberries and melon fills the palate providing a citrus finish on this dry, full-bodied wine.

ROSÉ

Glass Bottle

Lourenford River Garden Rose _____ R85 ____ R290
Fresh red fruit flavors, strawberry and hints of rose water and watermelon carry through onto palate with linear dry finish.

Clifton Atlantic Rose _____ R90 ___ R310
Inspired by the Atlantic Sea & the Clifton beach in Cape Town. Fresh strawberries, ripe raspberries and a hint of tangy red currants, with the subtle aroma of rose petals and a zesty citrus twist.

Minuty Rose' _____ R650
A premium, iconic Côtes de Provence rosé produced on the Saint-Tropez peninsula in France. Known for its pale pink colour, crisp red berry and peach notes, and elegant bottle shape, it is a global benchmark for fresh, dry, and aromatic Provençal rosé.

MERLOT

Glass Bottle

Guardian Peak _____ R85 ____ R295
Velvety tannins mingle with juicy, ripe fruit flavours: cherries, damson plum, molasses and roasted thyme while nutmeg spice follows throughout the palate.

Stellenbosch Reserve _____ R395
A plush wine with a palate that seamlessly balanced flavours of red fruit, mulberry and creamy milk chocolate.

Meerlust _____ R740
The palate is plush while still delicate at the finish, showing complex cherry tobacco flavours couple with fine acidity.

PINOTAGE

	Glass	Bottle
Stellenbosch Vineyards A velvety palate with black and red berries, featuring spicy undertones of cinnamon. The dense fruit and integrated wood hold delightful balance.	R90	R330
L'Avenir A characterful, medium bodied red, with a juicy palate radiating cherry and plum flavors supported by a touch of sweet spice.		R370
De Grendel Amandelboord Luxurious and full palate of blackberry, cherry, sweet clove and vanilla oak with a sprinkling of almond and trimmed cigar.		R570

CABERNET SAUVIGNON

	Glass	Bottle
Guardian Peak Well-structured tannins and good acidity balance the plum, blackcurrant, blueberry, mulberry and chocolate flavours on the palate, with savory notes of bay leaf adding complexity.	R85	R295
La Motte Ample blackcurrant, violets and mint with a touch of plum suffuse the rich palate, full bodied with notes of cedar and ripe, fleshly texture.		R375
Le Bonheur Cabernet Sauvignon A flagship cab sav from the historic Le Bonheur Estate on Simonsberg, Stellenbosch. Crafted from 100% Cab Sav with a classic, terror driven focus. Internationally recognized, earning Silver at the 2023 Sakura Japan Women's Wine Awards.		R590

SHIRAZ

	Glass	Bottle
Cavalli Shiraz Spicy notes of black pepper, cinnamon and cloves are layered atop black cherry and chocolate. The palate shows fresh plum and violets and finishes with a well-rounded velvety tannin.	R90	R305
Tokara Stellenbosch Shiraz Juicy, balanced shiraz with rich red and dark fruit driving a full, expressive mid palate. Highly acclaimed: Double Gold at Veritas Top 12 in the Shiraz S.A Challenge and 4 Stars in Platter's.		R355
Cederberg Red cherries and mulberry flavors predominate with subtle nuances of mocha, clove spice, pepper and leather.		R560

RED BLENDS/INTERESTING VARIETALS

	Glass	Bottle
Diemersdal Cabernet Sauvignon Merlot Dark fruits abound on the brooding entry. The bold weighty palate has flavours of dark plum, red and black berries and hint of dark chocolate.	R90	R305
Rupert & Rothschild Classique A timeless Bordeaux- style blend uniting Old-World elegance with distinctive Cape character. Silky and refined, showing vibrant red fruit and seamlessly integrated tannins.		R490
Idiom Cape Blend A velvety opulent, rich & intriguing aromas with red fruits with notes of ripe plums, red velvet cake and tobacco. Four times in top 5 winners of Cape Blend from S.A /Fine Wine Awards 91 points.		R850

COCKTAILS

Aperol Spritz — R130
Prosecco, Aperol, Soda water, Orange

Kir Royal — R135
L'ormarins Brut, Chambord

Negroni — R125
Tanqueray gin, Campari, Martini Rosso

Mojito — R115
Bacardi White Rum, Fresh mint, Limes, gomme syrup, Soda water

Japanese Mojito by Roku Gin — R135
Roku gin, Limes, Fresh Mint, gomme syrup, soda water

Caipirinha — R145
Brazilian Germana Cachaca, limes, gomme syrup

Monkey Shoulder Lazy Old Fashioned — R130
Monkey shoulder whiskey, Angostura bitters, maraschino cherry

Strawberry Daiquiri — R109
Bacardi white rum, strawberries, gomme syrup

Pina Colada — R115
Malibu Coconut rum, triple sec, pineapple, gomme syrup

Basil Smash — R125
Tanqueray gin, lemon juice, simple syrup, basil, fresh lime

Hendrick Cutini — R155
Hendricks gin, dry vermouth, cucumber

Espresso Martini — R135
Grey goose vodka, Kahlua, expresso coffee, simple syrup

Tanqueray Martin — R125
Tanqueray gin, dry vermouth, olives or lemon

Cosmopolitan — R135
Belvedere vodka, triple sec, cranberry juice, lime

Classic Margarita (frozen/on rocks) — R130
Jose Cuervo gold, triple sec, lime juice, simple syrup

Long island iced tea — R135
5 Spirits, Lemon juice, coke

Extreme Taquila Sunrise — R135
El jimador Tequila, orange juice, grenadine

Blue Lagoon — R140
Belvedere Vodka, Blue curacao, lemonade, orange juice

Moscow Mule — R135
Cruz vintage vodka, ginger ale, lime, lime juice

Whiskey sour — R140
Woodford reserve bourbon, angostura bitters, Aquafaba, lemon juice

White Peach Frosé — R145
Tanqueray Gin, Rose Wine, Monin White Peach, Cranberry Juice

Grapefruit & Pomegranate G&T BB — R135
Tanqueray Sevila gin, Monin Pink Grapefruit, Lemon, Pink Tonic

BAR LIST

BRANDY/COGNAC

Courvoisier Vs	R65
Courvoisier Vsop	R80
Hennessy Vsop	R98
Klipdrift	R34
Meukow VS	R65
Kwv 3Y 750ml	R35
Van Ryn's 10 yr	R50
Van Ryn's 15 yr	R85

WHISKEY/WHISKY/SINGLE MALT

Bains (Local)	R40
Bells	R37
Glenfiddich 12yr	R69
Glenfiddich 18yr	R155
Glenmorangie 12yr	R79
J&B	R36
Jameson	R45
Johnnie Walker Black	R60
Johnnie Walker Blondie	R40
Johnnie Walker Red	R40
Monkey Shoulder	R53
Singleton	R63
Tullamore D.E.W.	R39

BOURBON

Maker's Mark	R50
Woodford Reserve	R60
Jack Daniels Single Barrel	R70
Jack Daniel	R41
Southern Comfort	R33

GIN

Gordons	R33
Bombay Sapphire Gin	R43
Tanqueray Gin	R43
Tanqueray Seville Gin	R47
Hendrick's Gin	R59
Roku Gin	R44
Inverroche Classic	R47
Inverroche Amber	R49

VODKA

Smirnoff 1818	R35
Smirnoff No.21	R38
Cruz Vodka	R44
Grey Goose	R54
Belvedere	R59
Ketel One	R48

RUM

Bacardi white rum	R33
Havana 3yr	R37
Havana 7yr	R39
Captain Morgan Spiced Gold	R37
Captain Morgan Spiced Dark Rum	R41
Malibu rum	R32

BAR LIST

DRAFT BEER

CBC lager 300ml	R46
CBC Lager 500m	R67

BEERS/CIDERS

Castle lite 300ml	R40
Windhoek Larger	R44
Windhoek Draught	R45
Heineken	R43
Heineken Zero	R42
Stella Artois	R43
Devil's Peak Larger	R46
Devils Peak Block House IPA	R52
Devils Peak Hero Non – Alcoholic	R43
Savana Dry	R42
Savana Lemon Non – Alcoholic	R45
Hunters Dry	R42
Hunters Gold	R42

TEQUILA

Jose Cuervo silver	R37
Jose Cuervo gold	R37
El jimador Reposado gold	R39
El jimador Blanco silver	R37
Olmeca Black	R37
Patrón Silver	R60
Don Julio Reposado	R102
Patrón XO Café	R46
Germana Cachaçat	R51

LIQUORS

Disaronno Amaretto	R70
Jägermeister	R36
Aperol	R52
Campari	R57
Chambord	R70
Amarula	R42
Martin Rosso	R36
Martin Dry	R36
Cointreau	R45
Khalua	R48

PORTS/DIGESTIVES/DESSERT WINES

Limoncello	R46
Allesverloren Vintage Port	R42

BAR LIST

CHASERS/SODAS

Coke	R30
Coke Zero	R30
Ginger Ale	R30
Club Soda	R26
Tonic water	R26
Pink Tonic	R26
Lemonade	R30
Bitter Lemon	R26
Ginger Beer	R33
Red Bull	R56
Appletize	R42
Grapetizer	R42

ICE TEAS

Peach Rooibos Iced Tea/Sugar free	R35
Lime and Ginger Rooibos Iced tea	R35
Lemon Rooibos Iced Tea/Sugar free	R35

JUICE

Orange juice 250ml	R36
Cranberry juice 250ml	R42
Pineapple juice 250ml	R42

WATER

Still / Sparkling 500ml	R40

COFFEE

Expresso	R26
Double Expresso	R32
Flat white	R36
Cappuccino	R35
Latte	R38
Black Coffee	R32
Decaf Expresso	R28
Decaf Double Expresso	R35
Decaf Cappuccino	R36

TEAS

English Breakfast tea	R30
Peppermint tea	R30
Ceylon tea	R30
Rooibos tea	R30
Chamomile tea	R30
Fresh mint tea	R40

MOUNTAIN CLUB