

## **KENNETH NGUBANE EXECUTIVE CHEF AT THE INTERCONTINENTAL O.R TAMBO**

Chef Kenny brings an innovative energy to the dining experience at Quills restaurant. Being an award-winning chef, with over 30 years of culinary experience from around the world, Kenneth is known for dazzling our guests with his truly South African culinary delights.

He always imagined that he would be an architect, but after completing matric he worked at a Johannesburg hotel over the Christmas holidays and fell in love with the art of cooking, he was fascinated with the chefs' creations and that is when he knew that he wanted to be a chef.

Kenny always goes the extra mile having trained chefs within the hospitality Industry - including SA's award winning MasterChef Benny Masekwameng and judged SA Chefs Association competitions.


















Chef Kenny also welcomes off the menu requests and will endeavour to create a special, tasty dish just for you.

We thank you for joining us and wish you a delightful dining experience.

### *Please Note:*

*We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a shared kitchen environment which may increase the risk of allergen exposure. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies, please ask the kitchen management about any specific allergens in the food before eating any food from the buffet or from the menu.*




# STARTER

<b>Pesto Stuffed Burrata</b> 	180
Heirloom tomatoes / black figs / balsamic pearls / tomato powder	
<b>Caesar Salad</b>    	220
Baby cos lettuce / bacon / anchovies / parmesan cheese / quail eggs with caesar dressing and croutons	
<b>Kudu Carpaccio</b>  	190
Pickled vegetables, spicy mango salsa and truffle mayo	
<b>Yellow Fin Tuna Carpaccio</b>   	190
Carpaccio of yellow fin tuna / Isle of Wight Tomatoes / confit of charlotte potatoes	
<b>Seared Scallops</b>  	350
Infused with flavoured butter and herbs / lemon pearls	
<b>The Garden Salad (Vegan)</b>   	190
Radicchio / picked garden vegetables / variety of fresh cress / pea and coconut yoghurt / citrus dressing and olive crumbs and avocado	
<b>Braised Mushrooms with Barley</b>  	185
With Barley / a smooth tofu dressing / grilled baby gem lettuce / pumpkin seeds	

September 2024

Patrons with food allergies are encouraged to notify management for additional information and dietary requirements, as some ingredients may cause allergic reactions

# ENTREÉS

<b>South African Style Pasta Con Pollo</b>	   	195
Chicken breast / smoked paprika / cream / avocado and traditional South African biltong		
<b>Gnocchi with assorted Mushrooms</b>	   	200
Garlic parmesan cream / truffle / assorted mushrooms		
<b>Peri-Peri Chicken Livers</b>	 	180
A hearty stew made with tender chicken livers, onion, tomato sauce and chilli, seasoned with cumin, served with a dumpling		
<b>Beef Tataki Teriyaki</b>	  	230
Onion flakes / spring onion		
<b>Lamb Croquette</b>	  	280
A crunchy croquette on the outside and soft on the inside, served with chickpea and coriander sauce		
<b>Smokey Sausage, Potato &amp; Kale Soup</b>	  	160
Made with tender chorizo and fresh kale in a flavourful chicken and vegetable bouillon		
<b>Soup</b>	 	120
Soup Du Jour served with garlic crouton		

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# MAINS

<b>Pork Belly</b>	  	380
With baked radish / asparagus tossed in almond flour / Bafana chip / carrot puree / caramelised baby apple		
<b>Salmon Noisette</b>	  	420
Flavoured with gremolata / prawn, saffron and parmesan crusted arancini / Parmentier vegetables / served with pernod creamy sauce		
<b>Seared Seabass with Sauce Vierge</b>	 	380
Crispy seared seabass with fresh tomato / basil / Kalamata olives / lemon and olive relish / asparagus / parmesan crusted polenta		
<b>Herb Crusted Lamb Rack</b>	 	630
Roasted root vegetables / charred Cipollini / gratin potatoes / glace D'agneau		
<b>Quills Prawn Curry</b>	  	320
Masala spiced prawn curry infused in a creamy tomato sauce, accompanied with steamed basmati rice and traditional condiments		
<b>Lobster and Pepper Crusted Fillet</b>	   	1700
Pepper crusted beef fillet / lobster thermidor / seasonal vegetables		
<b>Duo of Duck</b>		460
Confit duck and seared duck breast, fondant potatoes / shumanji mushrooms / radish / roasted onion / roasted beetroot / cranberry jus		
<b>Venison Loin</b>	 	420
Duka spiced venison / garlic sweet potato stacks / ratatouille vegetables / cumberland sauce		
<b>Grilled Tiger Prawns</b>	 	500
Served with either lemon butter or peri-peri sauce		

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## SIDES

Wilted Spinach	60
Chakalaka	60
Steamed Vegetables	60
Sautéed Mushrooms	65
Roasted Butternut	60
Herbed Mashed Potatoes	65
French Fries	60
Sweet Potato Fries	60
Potato Wedges	60
Uphuthu / Pap	60
Onion Rings	60

# SIDES

## SAUCES

Bordelaise sauce	45
Green peppercorn jus	40
Red wine jus	40
Béarnaise sauce	45
Sheba sauce	45
Peri-peri sauce	45
Wild Mushroom sauce	55

# DESSERT

- Tiramisu**     150  
Made of lady fingers soaked in coffee and liqueur; layered with a creamy mascarpone cheese mixture and cocoa powder
- Deconstructed Mango Cheesecake**    160  
Fresh mango slices, a crumbly graham cracker crust, layered with a creamy cheese cake mousse
- South African Cheese Selection, Homemade Crackers & Preserves**    180  
Locally made cheeses - camembert, blue cheese, baby bon bel and gruyère served with fig preserve and crackers
- Hazelnut and Brown Butter Tart with Poached Pear**     130  
A buttery pastry crust filled with velvety hazelnut and brown butter frangipane, with a delicate poached pear
- Sticky Toffee Pudding**     130  
Moist sweet sponge cake topped with a layer of sticky toffee sauce and a scoop of caramel ice cream