

SAN RESTAURANT

A LA CARTE

A little respect, that's all the Earth asks. The ancient, San hunter-gatherers of Southern Africa lived as one with their world. They used only what they needed. Today following their example, we serve fresh produce that is both seasonal and as close to Sandton as possible. That way, we all reduce our carbon impact and by using re-cycled glassware and locally produced crockery, we also support our surrounding communities. Let's keep it down-to-earth. Enjoy!

LIGHT MEALS

Mushroom and truffle soup cumin cream cheese pastry (V)	R 170
Prawn and avocado* poached prawns salmon lemon and lime cream cheese Thai chilli sauce	R 185
San chicken salad carrot beetroot mixed lettuce flaked almond dried cranberries avocado red onion cucumber cherry tomato balsamic dressing (H) (N)	R 150
Caesar salad cos lettuce parmesan poached egg crispy coppa white anchovy (H) (P)	R 165
Grilled halloumi salad cucumber tomato red onion rocket mint and hummus dressing (V)	R 150
Beef fillet salad carrot beetroot mixed lettuce flaked almond dried cranberries avocado red onion cucumber cherry tomato balsamic dressing (H) (N)	R 185
Pasta peppadew chicken peppadew Cajun chicken basil pesto parmesan cheese (N)	R 185
Pasta Alfredo bacon mushrooms rocket parmesan shavings	R 185
Grilled prawn tagliatelle 250g prawn meat creamy arrabiata sauce anchovy butter garlic capers	R 275

MAIN COURSES

Grilled salmon pea risotto bok choy apple and fennel lemon butter sauce	R 365
Grilled baby kingklip rocket cherry tomato capers, garlic, butter and thyme sauce	R 340
Grilled sole mussels beurre blanc warm potato, cauliflower and caper salad	R 315
Seabass lime spaghetti saffron veloute oven blushed tomato olives	R 320
Grilled chicken thighs spicy chakalaka sautéed spinach homemade fried bread	R 215
Chicken curry basmati rice roti condiments	R 225
Lamb curry on the bone basmati rice roti condiments	R 345
Braised lamb shank bean ragout creamy mashed potato	R 395
Rich wine braised oxtail creamy mashed potato	R 375
Aubergine and potato curry basmati rice coriander yoghurt poppadom (V)	R 185
Potato & butternut gnocchi sage noisette balsamic root vegetables neapolitana sauce (V)	R 185

GRILLS

Chalmar beef has been growing beef since 1969. All young calves are pasture reared for 3 to 5 months before entering the feedlot where the cattle is then grain fed. By rearing young cattle on the pasture and full vertical integration over their entire production chain, Chalmar guarantees their ability to produce consistent quality from beginning to end. By doing so, you will enjoy tender and juicy beef when ordering a Chalmar steak.

Chalmar sirloin 300g	R 325
Chalmar rump 300g	R 325
Chalmar fillet 300g	R 365
Chalmar T-bone 500g	R 385
Beef rib-eye 300g	R 365

Cape Wagyu flat iron 600g	R 999
Lamb loin cutlets 330g	R 360
Grilled prawns 6 extra large prawns	R 399

All grilled meats are accompanied with a San meat rub | hasselback potatoes | roasted cherry tomato | beef jus
Medium to well and well done meat temperature choices can take up to 30 minutes to prepare

Sides hand-cut chips pap with tomato gravy mash basmati rice sautéed spinach butternut side salad steamed OR grilled vegetables	R 55
Sauces Madeira pepper béarnaise maître d'hôtel butter cheese mushroom	R 55

(V) Vegetarian | (H) Healthy | (N) Nuts | (P) Pork | *Seasonal availability

PLEASE NOTE: We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. 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 then ask kitchen management about any specific allergens in the food before eating any food from the menu.

We use locally sourced, seasonal ingredients and avoid using fish on the SASSI endangered species list in our dishes.
All prices are inclusive of VAT.

March 2025