The SugarClub RESTAURANT

starters

Prawn & Sundried Tomato Gnocchi R240
homemade sweet potato gnocchi | Grana Padano | sundried tomato pesto | basil | cream | prawns | olives | red chili | roasted garlic | anchovies | capers

Beverly Hills Oysters Rockefeller (N) R210
3 baked oysters | chili onion confit | sesame infused hollandaise sauce | baby spinach | candied pumpkin seed praline dust

Mushroom Mousse (V) R150
toasted ciabatta | rocket | pickled pearl onions | balsamic reduction | Grana Padano | basil aioli | crispy shimeji mushrooms

Roasted Aubergine Salad (V) R145
aubergine | cherry tomato | basil | balsamic pearls | marinated buffalo mozzarella | avocado mousseline | micro herbs

Chicken Risotto R160
chicken fillet | parmesan | roasted garlic | sage | cream | chicken crackling | mushroom mousseline

Smoked Kudu Carpaccio R190
rocket | olive & fennel salsa | crispy rice paper | chili kudu ash | pineapple pearls | beetroot aioli

soup

Roasted Carrot & Coconut Soup (V) R90
pickled ginger ice cream | candied coconut | basil infused olive oil

mains

Norwegian Salmon R395
grilled polenta | aubergine | roasted tomato & basil ragout | gremolata

Chicken & Prawn Roulade R300
stuffed chicken fillet | prawns | coriander | onion | chili | garlic | baby spinach | potato pavé | prawn bisque | pea purée | grilled leeks

Soy & Ginger Glazed Carrots (N)(V) R195
vegan alternative to Norwegian salmon | compressed carrots | shitake mushrooms | pak choi | sweet potato spring roll | spicy guacamole | wasabi espuma | black sesame ash

N = Nuts V = Vegetarian P = Pork

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Roast Duck R395
slow roasted orange & soy duck | creamy mash | pak choi | baby carrots | orange soy jus

Pulled Pork Belly (P)(N) R595
slow roasted pulled sticky pork belly | seared scallops | pak choi | carrot purée | chili coriander pesto | potato pavé | Asian BBQ fluid gel

Mushroom Risotto (V) R230
wild mushrooms | parmesan | basil | tomato confit | cream | tempura exotic mushrooms

Lamb Loin R425
grilled herbed lamb loin | pulled lamb cigar | chickpea & tomato ragout | cauliflower purée | minted sautéed peas | glazed carrots | natural jus

BEVERLY HILLS

Signature Gueridon Service

Beverly Hills Prawn Flambé R475
6 Argentinean prawns | cream | lemon | red chili flakes | cognac | saffron rice | broccolini

Peppered Beef Fillet R445
300g beef fillet | black pepper | seasonal vegetables | creamy mash | cognac | peppercorn sauce

From The Grill

served with a choice of sauce and one side

300g Beef Fillet	R360	250g Line Fish Fillet	R395
300g Beef Rib Eye	R425	400g French Trimmed Lamb Cutlets	R420
300g Lamb Rump	R310	6 Grilled Argentinean Prawns	R400
600g Beef T – Bone	R400	Garlic & Thyme Chicken Supreme	R215

additional sides R50

rustic fries | greek salad | creamy mash | chili onion rings | seasonal vegetables | honey roasted butternut | creamed spinach

sauces R50

brandy infused peppercorn | creamy mushroom | creamy blue cheese | red wine jus | lemon beurre blanc | peri – peri

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