



starters

Salmon Gravlax (N) citrus cured salmon beetroot infused lemon curd bread crisps smoked salmon mousse olive, almond & fennel salsa	R250
Trio of Oysters (N) 7 spice tempura kewpie mayo pickled cucumber natural oysters raspberry, chive & thyme vinaigrette poached oyster whiskey jelly pear spaghetti	R195
5 Spice Pumpkin Soup (V) roasted pumpkin candied pumpkin seeds cinnamon ice cream 5 spice ash	R80
Asian BBQ Halloumi (V) (N) crispy halloumi sticky Asian bbq sauce toasted sesame spring onions	R95
Roasted Pork Belly (P) coriander & ginger roasted pork belly carrot purée red cabbage & apple compote saki & orange reduction	R105
Chicken Ravioli (N) pulled chicken roasted carrot purée coriander pesto tandoori espuma sweet corn velouté spinach bhaji	R115
Seared Scallops (N) (P) cauliflower mash bacon praline dust chilli & onion jam coriander & lime pesto soy infused baby marrow	R400

salads

Calamari grilled Falkland's calamari tubes crispy tentacles roasted red peppers rocket baby spinach red onion noc chum dressing pickled cucumber cherry tomatoes	R175
Greek (V) Danish feta cucumber red onion colossal kalamata olives lettuce cherry tomatoes balsamic dressing & olive oil	R145
Chicken (N) harissa spiced chicken fillet Moroccan couscous roasted almonds Danish feta dried apricots balsamic reduction minted yoghurt	R165

mains

Panko Dusted Chicken Roulade chicken fillet local Indezi cheese mustard langoustine herbs mashed potato tender stem broccoli paprika & garlic cream	R275
Grilled Aubergine Stack (V) black mushroom butternut red pepper aubergine creamy mash balsamic reduction carrot purée	R185
Soy & Ginger Glazed Carrots (N)(V) nori infused compressed carrots shimeji mushrooms pak choi sweet potato spring roll spicy guacamole wasabi espuma black sesame ash	R220



Seafood Platter	R640
grilled line fish crispy calamari 6 grilled Argentinean prawns chardonnay mussels saffron rice rustic fries peri – peri sauce lemon beurre blanc	
Seared Norwegian Salmon (N)	R395
Asian broth seared salmon pak choi Korean rice balls red onion edamame bean charred corn red pepper	
Durban Inspired Lamb Shank	R395
slow braised curried lamb shank butter beans green beans baby carrots creamy mashed potato	
Roast Duck	R395
slow roasted orange & soy duck pak choi shitake mushroom & potato ragout cauliflower purée Asian inspired orange jus	
Catch of the Day	R230
grilled herbed catch of the day creamy mash baby marrow lemon beurre blanc	
Signature Butter Prawn Curry (N)	R375
coconut cream butter Durban aromatic spices coriander 6 Argentinean prawns basmati rice poppadum roti traditional curry condiments	
Seafood Pasta	R375
line fish calamari 3 Argentinean prawns mussels white wine roasted tomato basil garlic kalamata olives chilli cream linguine	

BEVERLY HILLS

Signature Gueridon Service

Beverly Hills Prawn Flambé	R475
6 Argentinean prawns cream lemon red chilli flakes cognac saffron rice broccolini	
Peppered Beef Fillet	R445
300g beef fillet black pepper seasonal vegetables creamy mash cognac peppercorn sauce	

From The Grill

all proteins are grain fed, free range and hormone free, served with a choice of one side

300g Beef Fillet	R285	300g Beef T Bone	R220
300g Beef Sirloin	R225	Garlic & Thyme Chicken Supreme	R165
300g Lamb Rump	R240	400g French Trimmed Lamb Cutlets	R420
400g Pork Cutlet (P)	R210	6 Grilled Argentinean Prawns	R370

additional sides	sauces
R45	R45
rustic fries garden salad creamy mash chilli onion rings seasonal vegetables roasted butternut caramelized sweet potato wedges	brandy infused peppercorn creamy mushroom smoked paprika & garlic red wine jus lemon beurre blanc peri – peri