SALDANHA OYSTERS

Freshly shucked Oysters 6 – R340 Served with lemon & Tabasco/ Mignonette or Asian chili & Soy

TAPAS SPECIAL R385 FOR THREE

Asian beef carpaccio - capers, chili ponzu dressing with garlic & parsley oil
R165

Fried Wontons - lamb with feta & chili, tomato salsa and basil pesto served with miso broth
R155

Dahl - mild fragrant curry with split peas served with flat bread (VE)
R145

Har gau - Shrimp dumplings with soy dipping sauce & chili paste
R155

Mongolian beef stir fry
R160

Bao- soft steamed homemade bao filled with crispy fish, jalapeno mayo and an Asian slaw
R155

Bao- soft steamed homemade bao filled with chasu pork belly, fermented chili mayo & rainbow slaw
R165

Tom Yum prawn dumplings - Thai inspired Tom yum flavours with carrots & cabbage served with a sweet pickled ginger soy vinaigrette
R155

Seared squid - garlic, chili, lemon, parsley & Japanese tartare sauce
R155

Karaage chicken served with sriracha mayo
R145

Chicken spring rolls with sesame dipping sauce
R150

Balsamic Prawn skewers with a carrot puree
R165

Steamed Fish - ginger & lemongrass infused with chili lime & soba noodles
R160

KFC wings (Korean fried chicken) tossed in gochujang sauce with sesame
R155

Karaage cauliflower with an Asian tahini dipping sauce (V)

R145

Tuna Tataki - Sesame crusted with daikon & green apple salsa and sesame ponzu dressing

R160

Salmon tartare - Fresh, finely diced salmon delicately seasoned, served with a lemon wedge on the side

R165

Sweet soy glazed pork belly with coconut cauliflower puree, tomato & cilantro salsa

R155

Steak tacos - Tender grilled steak slices tucked into warm tortillas, topped with fresh salsa and a hint of lime

R165

Chicken tacos – Tandoori-Marinated chicken, cream cheese and melted mozzarella, topped with a tangy balsamic reduction

R165

Spicy Tuna Rice squares - crispy sesame crusted rice topped with spicy tuna

R155

Spicy Salmon Rice squares - crispy sesame crusted rice topped with spicy Salmon

R165

Grilled Tender Stem broccoli - garlic, ginger, chili & toasted cashew nuts and peanut sauce (V)

R145

Tom Yum prawn noodles - succulent prawns in a fragrant creamy coconut Tom yum broth, served over tender soba noodles

R165

Mussels with Tom yum broth - west coast mussels in an aromatic Tom yum broth finished with coconut cream

R165

Spiced shiitake mushrooms & bok choy stir-fry (V)

R145

Sesame dipped tempura prawns with wasabi mayo

R155

FIREGRILL (ROBATAYAKI)

Sirloin with mushroom sauce
R165
Korean BBQ Galbi pork ribs
R155
Thai Gai Yang chicken thighs with lemongrass, miso glaze & sesame oil
R160

SIDES

Furikake fried Chips - double cooked chips served with wasabi kewpie mayo(V)
R105
Edamame beans with chili, garlic & soya sauce (V)
R105
Egg fried rice (V)
R105
Noodles wok fried in aromatic spring onion, garlic, ginger & soya (V)
R105
Glazed Garden Vegetables – Wildflower honey reduction, charred seasonal greens and strained Greek Yogurt with toasted seeds (V)
R115

DESSERTS

Trio of ice cream served with crumbs
R110
Chocolate brownie with a coconut vanilla ice-cream & chocolate fondue
R110
Yuzu & passionfruit tart with chantilly vanilla ice cream
R110
Baked cheesecake served with a berry coulis
R110

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MAIN COURSE

KAROO LAMB 200g/300g

Grilled lamb served with potato mash and carrots, garnished with chives and pickled onions

R295 | R375

GRILLED RIBEYE STEAK 250g/300g

Black pepper and thyme steak in burnt butter-rosemary marinade, served with silky potato mash, baby marrow, baby carrots and Aoli

R375 | R455

GRILLED CHICKEN TANDOORI 200g

Flattened chicken breast in lemon-olive oil vinaigrette and spices, topped with lemon herb butter

R297

EGG FRIED RICE X SEARED SALMON 200g

Aromantic basmati rice with thyme butter vegetables, egg and Rajah-Garam Masala seasoning. Served with lemon olive oil salmon, tartare sauce and a teriyaki balsamic glaze

R365

CREAMY / TOMATO BASED SEAFOOD PASTA

Tender prawns, calamari, and mussels tossed in a velvety cream sauce, delicately seasoned with herbs for a rich and indulgent flavour.

R410

PAN- SEARED BEEF FILLET 200g

Tender pan-seared beef fillet served with creamy mushroom risotto, seasonal roasted baby carrots, courgettes and cherry tomatoes. Finished with a rich red wine jus, fresh herb garnish

R395

BUTTER STEAK SLIDERS

Juicy steak medallions layered on soft slider buns, enriched with a touch of melted butter and finished with shaved cheese for a savoury, indulgent bite. Served with Bistro Frites

R215

GOLDEN SEARED KINGKLIP 180g

Golden pan -seared kingklip served with silky garden pea puree, delicate lemon beurre blanc and seasonal roasted vegetables. An optional side of rice or fries finished with fresh herbs and lemon wedge

R340

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SUSHI CORNER

CALIFONIA ROLLS (8pc)

Salmon roll - Salmon, nori, avo and rice R99

Tuna roll - Tuna, nori, avo and rice R99

Prawn roll - Prawns, nori, avo and rice R99

Vegetarian roll - Cucumber, carrots, avo, nori and rice R89

FASHION SANDWICHES (8pc)

Salmon/tuna/ prawn Fashion Sandwich with nori, Avo and rice R99

Vegetarian Fashion Sandwich with nori, Avo and rice R89

MAKI (6pc)

Salmon/Tuna/Prawn Maki R89

Vegetarian Maki R79

NIGIRI (2pc)

Salmon nigiri R99

Tuna nigiri R105

Prawn nigiri R99

Vegetarian nigiri R79

ROSES (4pc)

Salmon Roses R105

Tuna Roses R110

Vegetarian Roses R79

Gunkun spicy Salmon/Tuna/Prawn Rose R110

DEEP FRIED (8pc)

Salmon roll Deep Fried R99

Tuna roll Deep Fried R99

Prawn roll Deep Fried R99

Vegetarian roll Deep Fried R89

SIGNATURE SUSHI

Ika roll (4PC) *R145*

Calamari, Jalapeno, cream cheese, cucumber and avocado

Rock shrimp tempura roll (8PC) *R155*

features tempura prawns, avocado and rock shrimp on top

Yokohama (8PC) *R145*

shrimp tempura, avocado and cucumber topped with salmon and avocado

Salmon avalanche (8PC) *R150*

a standard inside-out maki roll topped with an "avalanche" cascade of diced spicy salmon, imitation crab, crispy tempura flakes

Philadelphia roll (8PC) *R135*

smoked salmon, cream cheese, and cucumber

Spicy tuna/ Salmon roll (8PC) *R155*

salmon/Tuna with cucumber and avocado topped with seared Salmon

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