








## Starters

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Spicy Duck Liver Terrine   sp   a   d   g	foie gras, mojito gel, toasted brioche, berries, balsamic jam and peri peri	38
Roasted Beetroot Carpaccio   n   d   v	pickled mushrooms, green apple, celery leaves, candied walnuts, honey mustard dressing with beetroot mascarpone cream cheese	31
Peruvian Tuna Tiradito   sp   sf   	yellowfin tuna, aji amarillo, mango, orange, lime juice, roasted corn, coriander, sweet potato and avocado	35
Mixed Micro Greens Salad  	pomegranate, roma tomatoes, cucumber and lemon dressing	26
Shrimp & Rocket Salad   sf   d   g	shrimp, rocket leaves, grilled zucchini, roast eggplant, peppers, onions, buttermilk dressing and chilli rock salt grissini	37
Spicy Pumpkin Soup   v   d   sp   g	gruyère, garlic brioche and nutmeg	37
Spinach Bisque  	coconut cream broth, crispy asparagus spear and basil oil	35

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 – vegan |  – sustainable

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These items are included in the gourmet plan

## Vegetarian

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Beluga Lentil   v   n   d   artichoke, hazelnut, black lentil and rocket leaves	37
Creamy Risotto   v   d   a   arborio rice, organic asparagus, organic mushroom, pumpkin and rocket leaves	45
Potato Terrine   v   d   asparagus, shitake, poached quail egg, hollandaise sauce and crispy kale	45
Bok Choy   g     Hong Kong style bok choy, asparagus, baby corn, shitake, carrots, fried onion and garlic rice	33
Loaded Hand Cut Fries   v   sp   d   g   jalapeno, cheese sauce, plant base chicken, spinach and sautéed scallions	33
Textures of Corn   v   d   creamed corn, crispy corn tortilla, grilled baby corn, polenta, kale and mushroom ragout	38
Burnt Leek and Romesco   n   sp    plant based steak, romesco sauce, apple and chilli salsa, avocado and sun-dried tomatoes	45
Fennel and Burrata   d   v   roasted fennel, blood orange, burrata cream and basil salsa	48

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## Pair Side Dishes With Meat Or Seafood

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Char-grilled Vegetable Stack  bell pepper, onion and eggplant	12
Roast Cauliflower Steak   v   d   caper butter, parsley and herbs	12
Creamy Mushrooms  spinach, button mushroom, shimeji and coconut cream	12
Caramelised Roasted Shallots   v   a   d   banana shallots, brie, thyme and niepoort ruby	12
Elote, Grilled Corn   sp   v   a   d   feta, parmesan, peri peri sauce and lime	12
Pommes Purée   v   d   idaho, truffle and scallion	12
Garlic Coconut Rice  nishiki, desiccated coconut and parsley	12

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## Meat

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### Prime Cut Meats:

Grain-fed Beef Tenderloin exceptionally rich and juicy flavours	91
Angus Cube roll a craft, skill and style of a well-aged beef cut	78
Striploin grass-fed in the hunter's valley	90
Grilled "Karoo" lamb rack season with black pepper and salt	86
Wagyu Beef Fillet marble score MB8	90

### Slow Cooked Meats:

Kalbi Beef Short Rib   g   smoky caramelised beef marinated in soy sauce, sesame, garlic, ginger and nashi pear	65
Flame Grilled Peri Peri Chicken   sp   within our naturally reared chicken, smeared with orange, habaneros, cilantro and honey	61
Sticky BBQ Pork Belly   p   g   char-grilled ribs glazed with miso, garlic, mirin, ginger, fish sauce, honey and soy sauce	60

### Add Your Sauces:

- lemon butter sauce
- beef jus | a |
- chimichurri | sp |
- béarnaise
- Maldivian spicy sauce | sp |
- pico de gallo | sp |
- jack daniels bbq sauce | a |

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## Seafood


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Grilled Reef Octopus   sf   	57
an island speciality	
Giant Estuary Prawn   sf   sp	83
sautéed garlic, chilli flakes and extra virgin olive oil	
Sea bass   sf	69
with fried kale, roasted cherry tomato and lemon wedge	
Tuna   sf   	60
freshly caught yellowfin tuna served with mango pico de gallo	
Seafood Topado   sf   sp   a	80
a rich Honduran spicy version bouillabaisse, coconut milk, black mussel, seabass, scallop, scampi and crispy corn tortilla	
Miso Glazed Black Cod   sf   g	75
baked black cod glazed with white miso ,mirin, soy sauce, rice vinegar, sesame oil, fresh ginger and scallions	

### Add Your Sauces:

- lemon butter sauce
- beef jus | a |
- chimichurri | sp |
- bearnaise sauce
- Maldivian spicy sauce | sp |
- pico de gallo | sp |
- jack daniels bbq sauce | a |

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## Signature Dry Aged Cuts And Seafood

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### Dry-Aged Cuts:

*Wagyu beef Tenderloin experience incredibly flavourful meat with A5 Japanese wagyu beef	98
*Angus rib-eye steak a craft, skill and style of a well-aged beef cut	98
*Sharing Tomahawk Steak 900 g maturely aged with loaded fries, asparagus, vine tomatoes, mesclun salad, chef's choice of sauces and salts	280
*Black Angus Rib eye   a   infused in Kentucky bourbon with truffle and fennel	98
*Grass fed Striploin   a   infused in chardonnay, cinnamon and thyme	98
*Wagyu Tenderloin   a   infused with jack daniels whisky, capers and cajun spices	98
*Wagyu Rib Eye   a   infused in a pinot noir, coriander and black pepper	98

### Seafood:

*Natural Oysters Chilled on Ice   sf   or with your choice of sauce: wasabi mayonnaise lemon, tabasco & shallot mignonette	
• ½ dozen	61
• 1 dozen	106
*Shoreline Platter for Two   sf   grilled lobster, prawn, octopus, mussel, scallops, squid and fish fillet loaded fries, asparagus, vine tomatoes and mesclun salad chef's choice of sauces	285
*Lobster How You Like It   sf   d    100G shoreline delicacy prepared two of our favorites are:	30
• Roasted with cheese	
• grilled	

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## Wine Degustation Menu From the Ocean

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220++ per person

each course will be accompanied with a perfectly paired glass of wine by our Resident Sommelier

Chef's Surprise Amuse Bouche

Peruvian Tuna Tiradito | sp | sf | 

yellowfin tuna, aji Amarillo, mango, orange, lime juice, roasted corn, coriander, sweet potato and avocado

*NV Ruinart Brut, Reims, France*

Seafood Topado | sf | sp | a |

a rich Honduran spicy version of bouillabaisse, coconut milk, black mussel, seabass, scallop, scampi and crispy corn tortilla

*Gustave Lorentz Riesling Reserve, Alsace, France*

Grilled Reef Octopus | sf | d |

balsamic-infused reduction and pommes puree

*Schubert Selection Sauvignon Blanc, Martinborough, New Zealand*

Sea bass | sf |

fried kale, roasted cherry tomato and lemon wedge

*Château d'Esclans, Whispering Angel, Côtes de Provence, France*

Classic Crème Brulé | d |

caramelized and served with fresh berries

*Undurraga Reserva Late Harvest Semillon, Maipo Valley, Chile*

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## Wine Degustation Menu From the Land and Sea

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220++ per person

each course will be accompanied with a perfectly paired glass of wine by our Resident Sommelier

Chef's Surprise Amuse Bouche

Spicy Duck Liver Terrine | sp | a | d | g |

foie gras, mojito gel, toasted brioche, berries, balsamic jam and peri peri sauce

*Gustave Lorentz Riesling Reserve, Alsace, France*

Spicy Pumpkin Soup | v | d | sp | g |

gruyère, garlic brioche and nutmeg

*La Chablisienne Chablis La Sereine, Burgundy, France*

Butter Poached Grill Lobster | sf | d |

orange carrot mousseline, baby carrots, Madagascar vanilla sauce

*Château Minuty, "M" de Minuty, Côtes de Provence, France*

Wagyu Beef Fillet | d |

marble score MB8, butternut squash puree, charred asparagus and broccolini

*Grand Bateau, Bordeaux, France*

Basque Cheesecake | d |

soft cream cheese, berry compote and chantilly cream

*Undurruga Reserva Late Harvest Semillon, Maipo Valley, Chile*

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## Wine Degustation Menu Green and Roots

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200++ per person

each course will be accompanied with a perfectly paired glass of wine by our Resident Sommelier

Chef's Surprise Amuse Bouche

Roasted Beetroot Carpaccio | n | d | v |

pickled mushrooms, green apples, celery leaves, candied walnuts, honey mustard dressing with beetroot mascarpone cream cheese

*La Chablisienne Chablis La Sereine, Burgundy, France*

Spinach Bisque

coconut cream broth, crispy asparagus spear and basil oil

*Schubert Selection Sauvignon Blanc, Martinborough, New Zealand*

Burnt Leek and Romesco | n | sp |

plant-based steak. romesco sauce, apple and chilli salsa, avocado and sun-dried tomatoes

*Château d'Esclans, Whispering Angel, Côtes de Provence, France*

Creamy Risotto | v | d | a |

arborio rice, organic asparagus, organic mushrooms, pumpkin and rocket leaves

*Sileni Estates Estate Selection Pinot Noir Hawke's Bay, New Zealand*

Apple Tarte Tatin | n | d | g |

caramelized apples, vanilla sable and salted caramel ice cream

*Undurraga Reserva Late Harvest Semillon, Maipo Valley, Chile*

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