The SugarClub RESTAURANT

Starters

Tandoori Lamb Rotolo (N) **R240**
Slow Roasted Spiced Lamb|Roasted Carrot Purée |Spinach Bhaji|Coriander Pesto|Tandoori Espuma| Sweet Corn Velouté

Trio of Oysters **R200**
7 Spiced Tempura | Kewpie Mayo | Pickled Cucumber
Natural Oyster | Raspberry , Chive and Thyme Vinaigrette|
Poached Oyster| Whiskey Jelly | Pear Spaghetti

Crispy Dumplings **R150**
Chicken| Prawn| Water Chest Nuts| Cabbage| Coriander|
Chilli infuse Ponzu| Pickled Cabbage

Potato, Leek & Broccoli Soup (V) **R115**
Gorgonzola and Basil Ice-cream| Crispy Leeks|
Lemon Infused Parsley Oil

Seared Scallops (N) (P) **R420**
Cauliflower Mash| Bacon Praline Dust| Chilli and Onion Jam|
Coriander and Lime Pesto| Soy Marinated Baby Marrow

Beef Carpaccio **R195**
Dukkah encrusted Seared Beef Fillet| Pickled Pearl Onions|
Rocket| Balsamic Reduction |Shaved Grana Padano| Basil Aioli

Roasted Aubergine Risotto (V) **R120**
Roasted Aubergine Purée| Cumin| Garlic| Basil| Grana Padano|
Curried Pickled Aubergine| Cream| Crisp Rice Paper

Beverly Hills Signature Gueridon Service

Beverly Hills Prawn Flambé
8 Argentinean Prawns| Cream| Lemon| Red Chilli Flakes| Cognac| Saffron Rice| Broccolini
R475

Peppered Beef Fillet
Black Pepper| 300g Beef Fillet| Seasonal Vegetables| Creamy Mash| Cognac | Peppercorn Sauce
R445

Main Course

Catch of the Day **R395**
Grilled Herbed Catch of the Day| Creamy Mash|
Prawns Au Gratin| Broccolini| Lemon Beurre Blanc

Durban Inspired Lamb Shank **R440**
Slow Roasted Curried Lamb| Saffron Braised Samp|
Green Beans| Medium Spiced Creamy Curry Sauce|
Butter Bean Purée| Charred Pearl Onions

Roast Duck **R460**
Slow Roasted Orange and Soy Duck| Pak Choi|
Shitake Mushroom and Potato Ragout| Cauliflower Purée|
Asian Inspired Orange Jus

Soy & Ginger Glazed "Vegan Salmon" (N) (V) **R230**
Carrots| Shitake Mushrooms| Pak Choi| Sweet Potato
Spring Roll| Spicy Guacamole| Wasabi Espuma|
Black Sesame Ash

Mushroom Wellington (V) **R380**
Portabella Mushroom| Oyster Mushroom Duxelle| Puff Pastry|
Spinach Pancake| Baby Spinach| Baby Carrots| Broccolini|
Creamy Mash| Porcini Mushroom Demi-Glace

Chicken Tortellini **R245**
Confit Chicken| Thyme| Garlic| Exotic Mushroom Cream|
Basil infused Carrot Purée| Crispy Chicken Crackling

Slow Roasted Beef Short Rib **R350**
Compressed Beef| Zucchini| Fondant Potato|
Sauce Bordelaise| Baby Carrots

Seafood Platter for Two **R3400**
Please allow ± 50 mins for preparation
8 Grilled Langoustines| Baked Atlantic Sole| Crispy Calamari|
8 Grilled Argentinean Prawns| Chardonnay Mussels|
Durban Prawn Curry| Seasonal Vegetables| Saffron Rice|
Potato Wedges| Peri-Peri Sauce| Lemon Beurre Blanc

From the Grill

All Proteins are Grain Fed, Free Range and Hormone Free
All grills are served with Beverly Hills Style Café du Paris Butter and includes a choice of a side and a sauce

400g Pork Cutlet	**R295**
500g Free Range T-Bone	**R480**
Garlic and Thyme Chicken Supreme	**R295**
300g Lamb Rump	**R395**
300g Beef Fillet	**R410**
8 Grilled Argentinean Prawns	**R460**

Sides and Sauces

Greek Salad
Chilli Onion Rings
Mustard Braised Squash
Smoky Cajun Potato Wedges
Creamy Mash
Seasonal Vegetables
Cauliflower Au Gratin
R50

Brandy Infused Peppercorn
Smoked Paprika and Garlic
Lemon Beurre Blanc
Creamy Mushroom
Bordelaise
Peri Peri
R45

N = Nuts V = Vegetarian P = Pork