Yuzani

(Available from 6pm to 10pm)

Starters

Chicken and vegetable Broth R95 Gluten (rolls) Celery
Fragrant Chicken broth with shredded chicken and green vegetables, croutons and
Home Baked Bread Rolls

Spiced Broccoli and Cauliflower Soup (VE) R95
(Gluten –Rolls & Croutons, Dairy**)**
Gently spiced puree of Broccoli and Cauliflower with Coconut cream, Herb croutons
And Home Baked Bread Rolls,

Mediterranean Prosciutto Salad R115 **(D**airy/Pork)
Salad of Baby Leaves, Cucumber, Pepper, Exotic Tomatoes, Chic Peas, Feta Crumble, Prosciutto ribbons, and a light red wine vinaigrette,

Peri-Peri Chicken Livers R110 **(**Gluten)
Gently sautéed chicken livers in a spicy Peri-Peri sauce with Ciabatta bread,

Salmon and Kingklip Mosaic, R115 **(**Shellfish**, fish)**
Layered salmon and Kingklip with powdered nori, dashi dressing, Yuzu pearl, cucumber and micro greens,

Beetroot tower (V) R120 **(**Dairy, Nuts, Gluten)
Nut crusted beetroot stack layered with blue & cream cheese finished with a vibrant wild berry sauce

Charred Seasonal Harvest Salad R125 (V) **(**Dairy, Nuts)
Fire-grilled seasonal fruit served over a bed of peppery rocket and young leaves. Topped with creamy whipped feta crumble, toasted walnuts, and red onion petals, sliced figs, finished with a sweet balsamic reduction.

Mains

Miso, Mirin, and Sake glazed Kingklip –R285 **(**Dairy/Gluten)
Sticky Jasmine rice and Green Vegetables,

Slow Braised Oxtail R265 **(D**airy/Gluten)
Slow braised oxtail, red wine sauce with butter beans.
And mashed potatoes.

Spinach & Mozzarella Chicken Supreme R235 **(**Dairy)
Stuffed chicken supreme served on a beetroot base with creamy mashed potatoes. Finished with a garlic-chilli dressing, charred corn ribs, and candy-stripe beets.

We use ingredients in our food that some people may be allergic to. All food is stored and prepared
In a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods
Or beverages are allergen free even if the allergen does not appear in the name or the ingredients
Listing. If you have food allergies then ask kitchen management about any specific allergens in the
Food before eating any food from the buffet or from the menu.

Mains Continued

Miso, Mirin, and Sake glazed Kingklip –R285 (Dairy/Gluten)
Sticky Jasmine rice and Green Vegetables,

Slow Braised Oxtail R265 (Dairy/Gluten)
Slow braised oxtail, red wine sauce with butter beans.
And mashed potatoes.

Spinach & Mozzarella Chicken Supreme R235 (Dairy)
Stuffed chicken supreme served on a beetroot base with creamy mashed potatoes. Finished with a garlic-chilli dressing, charred corn ribs, and candy-stripe beets.

Tagliatelle Primavera (V) –R195 (Gluten/Dairy/Nuts)
Tagliatelle pasta with Spring Green Vegetables, Pinenuts, lemon and Crème Fraiche,
Add Chicken strips R45, 6 Prawns R95 Or 120grm Calamari R75
Gluten Free pasta available on Request.

Braised Pork Pappardelle –R195 (Gluten/Dairy/Pork)
Slow braised Pork Neck, Red Wine, Tomato, Aged Parmesan, Lemon and Parsley Gremolata,
Gluten Free pasta available on Request.

Sweet Potato and Lentil Curry (VE) R130 (Gluten)
Red Lentils and Sweet Potato braised in a fragrant coconut broth with steamed rice and a flaky, crisp roti finished with toasted coconut.

Grill

All our grill items are seasoned with our house spice if you have A gluten intolerance please inform your server

Rump Steak R325
Grilled 300g matured rump steak

Mixed Grill Platter R345
Grilled Sirloin minute steak, Boerewors, chicken wing and a lamb chop,

Chargrill Lamb Cutlets R360
Lamb Cutlets marinated with garlic & herbs

200grm Sirloin Steak, R225
Grilled to perfection,

All items served from the grill are unbasted unless requested and served with Fries and your choice of daily vegetables or Side salad and sauce of your Choice:
Pepper, Mushroom, Peri-Peri, Garlic and Herb, (Dairy/Gluten)

Side Orders,

Extra Sauce – R45
Fries R 45
Sautéed Mixed vegetables R 45
Mielie pap R 35
Fried Calamari -R75,
6 Garlic Prawns -R95

Desserts

Vanilla Bean Mille Feuille R115 (*Gluten/Dairy*)
Caramelised Puff Pastry, Crème Patisserie, Vibrant Berry Gel, Passion Fruit Ice cream

Malva Pudding R85 (*Gluten/Dairy*)
Served with Warm Custard or Vanilla Ice Cream

Baked Lemon New York Cheese Cake R115 (*Gluten/Dairy*)
Rich flavor of cream cheese & lemon baked to perfection garnished with mixed berries coulis

Chocolate Banana Textures R115 (*Gluten/Dairy*)
Rich Dark Choc Ganache, sweet banana, light Chantilly cream, crisp choc soil, toasted hazelnuts

Basil Ice Cream R110 (*Dairy/Gluten*)
House made Basil ice-cream, gochujang cookie crumble and Pineapple and Chili Salsa