

KENNETH NGUBANE EXECUTIVE CHEF AT THE INTERCONTINENTAL O.R. TAMBO

Chef Kenny brings an innovative energy to the dining experience at Quills restaurant. Being an award-winning chef, with over 30 years of culinary experience from around the world, Kenneth is known for dazzling our guests with his truly South African culinary delights.

He always imagined that he would be an architect, but after completing matric he worked at a Johannesburg hotel over the Christmas holidays and fell in love with the art of cooking, he was fascinated with the chefs' creations and that is when he knew that he wanted to be a chef.

Kenny always goes the extra mile having trained chefs within the hospitality industry - including SA's award winning MasterChef Benny Masekwameng as well as judging SA Chefs Association competitions.

Chef Kenny also welcomes off the menu requests and will endeavour to create a special, tasty dish just for you.

We thank you for joining us and wish you a delightful dining experience.

Please Note:

We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a shared kitchen environment which may increase the risk of allergen exposure. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listed. If you have food allergies, please ask the kitchen management beforehand about any specific allergens in the food.



APPETIZERS

Caesar Salad



220

Baby cos lettuce, bacon, anchovies, parmesan cheese and quail eggs with Caesar dressing and croutons

Parmesan Praline Tartare



300

A crunchy on the outside deep fried parmesan cheese seated on a beef tartare steak finished with quail egg

Mediterranean Burrata



320

Tomato textures, fortified olives, cucumber and carrot ribbons, basil oil

Parma Ham, Caramelized Pear and Blue Cheese Salad



200

Thinly sliced Parma ham, with juicy pears, creamy blue cheese and toasted walnuts with fresh watercress, rocket and mustard leaf napped with honey and mustard dressing

Beef Carpaccio



200

Served with crispy vegetable ribbons, wasabi aioli, yuzu pearls, pickled quail eggs and parmesan shavings

Salmon Ceviche



220

Truffle creamy ricotta, cucumber, lemon pearls, edible wild salad

Watermelon and Goat Cheese Salad



180

Served with rocket, watercress, red onion, feta cheese and radish, drizzled with balsamic reduction

November 2025

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ENTRÉES

Soup  

Soup Du Jour served with a garlic crouton

120

Shredded Duck Soup  

A rich broth with bok choy, carrots, celery, spring onion and noodles

140

Spicy Chicken Livers   

A hearty stew made with tender chicken livers, onion and tomato sauce, seasoned with cumin, served with a dumpling

180

Tripple Cheese Baked Gnocchi  

Tender gnocchi blanketed in a creamy tomato sauce, speckled with fresh baby spinach, gorgonzola, creamy mozzarella and parmesan cheese

200

Assorted Mushroom Risotto  

Shiitaki, Shimeji and Oyster mushrooms with basil oil, crispy dehydrated onion and parmesan

240

Sautéed Calamari    

Lemon beurre blanc, crispy squid heads, marinated olive and tomato chutney, finished with crispy dill

280

Pasta Selection

Penne, Pappardelle, Gnocchi, Spaghetti, Linguini or Gluten free Penne pasta

Alfredo   

200

Arrabiata   

180

Puttanesca    

200

Basil Pesto  

200

All finished with grated parmesan cheese

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FLEXIBLE DINING

Tasty, versatile & nutritionally balanced dishes, available all day, everyday.

ANYTIME PLATES

Artichoke, black mushroom and avocado

Served with tossed baby kale with corn salsa and poached quail egg

180

NOURISH BOWLS

Crunch Salad

Made with quinoa tabbouleh, pomegranate seed, avocado, asparagus, tempura enoki, toasted almonds and healthy vegetables (red cabbage, carrots, bell peppers and radish)

200

Add a protein of your choice:

Chicken

Prawn 

230

300

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MAINS

Pork belly



350

Parsnip & chorizo purée, root vegetables, roasted baby onions, pork skin soil, bok choy, candied gooseberry and cranberry jus

Chicken Roulade with Honey and Herb Glaze



350

Sage and onion chicken, ratatouille vegetables, parsley potatoes

Quills Prawn Curry



350

Masala spiced prawn curry infused in a creamy tomato sauce, accompanied with steamed basmati rice and traditional condiments

Nasi Goreng



400

Fried rice with prawn, vegetables and spices, seasoned with sweet soy sauce, satay calamari and prawn crackers

Norwegian Salmon with Summer Salsa



550

Pave potato, sauté asparagus, yuzu pearls

Braised Short-Rib (De-boned)



480

Guinness infused jus, colcannon, minted crushed peas and root vegetables

Biltong Crusted Ostrich Loin



550

Smashed truffle flavoured baby potatoes, roasted red pepper purée, smoked wild mushrooms, crispy dehydrated onion, pink pepper and cabernet jus

Linefish of the day



480

Mussels and prawn risotto, broccolini napped with white wine cream sauce

Grilled Tiger Prawns



650

Served with lemon butter or peri-peri sauce and a side of your choice.

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SIDES

Creamed Spinach	 	70
Chakalaka	 	45
Seasonal Vegetables		60
Sautéed Mushrooms		80
Roasted Butternut	 	60
Herbed Mashed Potatoes	 	60
French Fries		65
Sweet Potato Fries		60
Potato Wedges		65
Uphuthu / Pap	 	60
Onion Rings	  	60
Salad		60

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SAUCES

Bordelaise sauce		45
Green peppercorn sauce		45
Red wine jus	 	45
Béarnaise sauce	 	45
Sheba sauce		45
Peri-peri sauce	 	45
Wild mushroom sauce		45
Lemon butter sauce		45
Café de Paris butter	 	45

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DESSERT

Study of Citrus



150

Brûlée citrus tart, candied lemon, blood orange chocolate mousse

Matcha Panna Cotta



130

Coconut crema, sesame shortbread, raspberry pearls

Vegan burnt Basque Strawberry Cheesecake



160

Served with a berry sorbet

Cheese Board for Two



360

Local smoked gouda, baked brie drizzled with a toffee pecan sauce, creamy gorgonzola, olives, ginger and fig preserve, Melba toast and soft pita bread

Chocolate Amarula Malva Pudding



130

Served with creamy vanilla ice cream

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