

**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

|   |   |     |
|---|---|-----|
| <b>Caesar Salad</b>   |       | 220 |
| Baby cos lettuce, bacon, anchovies, parmesan cheese and quail eggs with Caesar dressing and croutons  |   |     |
| <b>Parmesan Praline Tartare</b>   |      | 300 |
| A crunchy on the outside deep fried parmesan cheese seated on a beef tartare steak finished with quail egg  |   |     |
| <b>Mediterranean Burrata</b>  |    | 320 |
| Tomato textures, fortified olives, cucumber and carrot ribbons, basil oil   |   |     |
| <b>Parma Ham, Caramelized Pear and Blue Cheese Salad</b>  |        | 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 |   |     |
| <b>Beef Carpaccio</b>   |      | 200 |
| Served with crispy vegetable ribbons, wasabi aioli, yuzu pearls, pickled quail eggs and parmesan shavings   |   |     |
| <b>Salmon Ceviche</b>   |     | 220 |
| Truffle creamy ricotta, cucumber, lemon pearls, edible wild salad   |   |     |
| <b>Watermelon and Goat Cheese Salad</b>   |   | 180 |
| Served with rocket, watercress, red onion, feta cheese and radish, drizzled with balsamic reduction   |   |     |

# ENTREÉS

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



# FLEXIBLE DINING

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

## ANYTIME PLATES

|  |            |
|--|------------|
| <b>Artichoke, black mushroom and avocado</b>  | <b>180</b> |
| Served with tossed baby kale with corn salsa and poached quail egg   |            |

## NOURISH BOWLS

|   |            |
|---|------------|
| <b>Crunch Salad</b>    | <b>200</b> |
| Made with quinoa tabbouleh, pomegranate seed, avocado, asparagus, tempura enoki, toasted almonds and healthy vegetables (red cabbage, carrots, bell peppers and radish) |            |
| Add a protein of your choice:   |            |
| Chicken   | <b>230</b> |
| Prawn    | <b>300</b> |

# MAINS

|  |            |
|--|------------|
| <b>Pork belly</b>                       | <b>350</b> |
| Parsnip & chorizo purée, root vegetables, roasted baby onions, pork skin soil, bok choy, candied gooseberry and cranberry jus  |            |
| <b>Chicken Roulade with Honey and Herb Glaze</b>    | <b>350</b> |
| Sage and onion chicken, ratatouille vegetables, parsley potatoes   |            |
| <b>Quills Prawn Curry</b>               | <b>350</b> |
| Masala spiced prawn curry infused in a creamy tomato sauce, accompanied with steamed basmati rice and traditional condiments   |            |
| <b>Nasi Goreng</b>     | <b>400</b> |
| Fried rice with prawn, vegetables and spices, seasoned with sweet soy sauce, satay calamari and prawn crackers   |            |
| <b>Norwegian Salmon with Summer Salsa</b>    | <b>550</b> |
| Pave potato, sauté asparagus, yuzu pearls  |            |
| <b>Braised Short-Rib (De-boned)</b>    | <b>480</b> |
| Guinness infused jus, colcannon, minted crushed peas and root vegetables   |            |
| <b>Biltong Crusted Ostrich Loin</b>    | <b>550</b> |
| Smashed truffle flavoured baby potatoes, roasted red pepper purée, smoked wild mushrooms, crispy dehydrated onion, pink pepper and cabernet jus  |            |
| <b>Linefish of the day</b>           | <b>480</b> |
| Mussels and prawn risotto, broccolini napped with white wine cream sauce   |            |
| <b>Grilled Tiger Prawns</b>    | <b>650</b> |
| Served with lemon butter or peri-peri sauce and a side of your choice.   |            |


November 2025

Patrons with food allergies are encouraged to notify management for additional information and dietary requirements, as some ingredients may cause allergic reactions
















# 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 |

# 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 |

# DESSERT

|   |     |
|---|-----|
| <b>Study of Citrus</b>     | 150 |
| Brûlée citrus tart, candied lemon, blood orange chocolate mousse  |     |
| <b>Matcha Panna Cotta</b>     | 130 |
| Coconut crema, sesame shortbread, raspberry pearls  |     |
| <b>Vegan burnt Basque Strawberry Cheesecake</b>     | 160 |
| Served with a berry sorbet  |     |
| <b>Cheese Board for Two</b>      | 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  |     |
| <b>Chocolate Amarula Malva Pudding</b>     | 130 |
| Served with creamy vanilla ice cream  |     |