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 enviroment 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.



May 2026

APPETIZERS

Caesar Salad 230
Baby cos lettuce, bacon, anchovies, parmesan cheese and quail eggs with Caesar dressing and crouton
Add a protein of your choice:
Chicken 260
Prawn 310
Smoked Salmon 330

Roasted Beetroot, Baked Fresh Pear and Gorgonzola Tower 200
Creamy blue cheese & sweet roasted beets layered with fresh pear, crunchy walnuts and rich balsamic glaze

Kudu Carpaccio 220
Avocado rose, microgreens, fresh radish and wasabi mayonnaise

Gourmet Truffle Mushroom Arancini with Parmesan Cream 200
Crispy on the outside, creamy on the inside and paired with a Parmesan brandy creamy sauce

Smoked Salmon, Avocado cream & Cucumber Salad 230
With Siracha aioli

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ENTREÉS

Soup — 120
Soup Du Jour served with a garlic crouton

French Onion Short Rib Soup — 150
With cheesy Gruyere toast

Spicy Chicken Livers — 180
A hearty stew made with tender chicken livers, onion, garlic and tomato sauce, seasoned with herbs and served with dumplings

Beetroot Tortellini — 220
Stuffed with ricotta, baby spinach, served with garlic walnut butter and grated parmesan cheese

Seafood Farotto — 320
Prawns, mussels and calamari cooked in a rich tomato and white wine sauce topped with parmesan cheese

Sautéed Calamari — 310
Lemon beurre blanc, crispy squid heads, marinated olive and tomato chutney

Pasta Selection
Penne, Pappardelle, Gnocchi, Spaghetti, Linguini or Gluten free

Alfredo	210
Arrabiata	200
Puttanesca	210
Basil Pesto	210
Salmon	

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 — 190
Served with tossed baby kale toasted chickpeas, edamame beans with corn salsa and a medium poached egg

NOURISH BOWLS

Crunch Salad — 210
Made with quinoa tabbouleh, pomegranate seed, avocado, asparagus, sautéed shimeji mushrooms, toasted almonds and fresh vegetables (red cabbage, carrots, bell peppers and radish)

Add a protein of your choice:
Chicken — 240
Prawn — 310

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MAINS

Sake - Glazed Salmon with Seasame Seeds — 680
A refined Japanese-inspired dish. Caramelised salmon fillet with rich sake-mirin glaze, paired with creamy cauliflower purée, black garlic emulsion and a delicate radish salad

Duck Confit with Cherry Reduction — 250
Truffle mashed potatoes, roasted baby onions, broccoli stem and glazed baby carrots

Honey-Glazed Pork Belly — 380
Sweet potato disc, pomegranate & crispy onion with caramelised brussels sprouts, cherry tomatoes with walnut honey

Steamed Green Masala Pan Fried Line Fish — 500
Cooked in banana leaf, Indian garlic bread, mango atchaar, cucumber, tomato and onion salad with cucumber raita

South African Oxtail Stew — 400
Slow-cooked in an oven until it falls off the bone, aromatic herbs and nutrient-rich vegetables, baby potatoes served with a dumpling

Quills Creamy Butter Halloumi Curry — 300
Masala-spiced halloumi curry infused in a creamy tomatoe sauce accompanied with steamed basmati rice and traditional condiments

Quills Prawn Curry — 430
Masala spiced prawn curry infused in a creamy tomato sauce accompanied with steamed basmati rice and traditional condiments

Grilled Tiger Prawns — 730
Served with lemon butter or peri-peri sauce and a side of your choice

Chicken Ballantine — 380
Stuffed Moroccan-style with couscous and dates. Served with radish, baby turnips, cocktail tomatoes and baby spinach and muhammara sauce

Crusted Boneless Lamb Chop — 550
With coriander, rosemary and mint, fondant potatoes, sautéed shimeji mushrooms, broccoli stem and lamb jus

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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

Limoncello Cheesecake 145
With citrus confit, lemon pepper pearls, pliable chocolate, lemon sorbet and garnished with a citrus snap

Masala Chai Panna Cotta 130
Served with a cinnamon & elaichi cream, mini gulab jamun and roasted coconut shavings

Deconstructed Bitter Chocolate and Pistachio Baklava 160
Pistachio & kataifi baklava rolls served with dark chocolate bark and mascarpone ice cream

Date Pudding 135
With brandy créme anglaise and fresh chantilly cream

Vegan Chocolate Mousse 150
Vegan citrus shortbread served with a peanut butter crema and fresh berries

Cheese Board for Two 370
Selection of local cheese served with preserved figs, melba toast, garlic hummus, spinach lavash, dried fruits and nuts

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