

SAN RESTAURANT

A LA CARTE

A little respect, that's all the Earth asks. The ancient, San hunter-gatherers of Southern Africa lived as one with their world. They used only what they needed. Today following their example, we serve fresh produce that is both seasonal and as close to Sandton as possible. That way, we all reduce our carbon impact and by using re-cycled glassware and locally produced crockery, we also support our surrounding communities. Let's keep it down-to-earth. Enjoy!

CURATED LIGHT DISHES

Mushroom and truffle soup cumin cream cheese pastry (V)	R 180
Prawn and avocado* poached prawns salmon lemon and lime cream cheese Thai chilli sauce	R 195
Fresh oysters 4 fresh oysters (subject to availability)	R 170
San chicken salad carrot beetroot mixed lettuce flaked almond dried cranberries avocado red onion cucumber cherry tomato balsamic dressing (H) (N)	R 165
Caesar salad cos lettuce parmesan poached egg crispy coppa white anchovy (H) (P)	R 175
Beef fillet salad carrot beetroot mixed lettuce flaked almond dried cranberries avocado red onion cucumber cherry tomato balsamic dressing (H) (N)	R 205
Calamari salad spicy fried calamari tubes crisp fried tentacles cucumber red onion peppadews avocado cocktail tomato coriander aioli	R 180
Pasta peppadew chicken peppadew Cajun chicken basil pesto parmesan cheese (N)	R 195
Pasta Alfredo bacon mushrooms rocket parmesan shavings	R 195
Beef ragout pasta rich pulled slow cooked Thors Hammer ditalini pasta chimichurri parmesan	R 215
Arrabbiatta pasta tomato basil shaved parmesan (V)	R 165
Grilled prawn tagliatelle 250g prawn meat creamy arrabbiata sauce anchovy butter garlic capers	R 295

MAIN COURSES

Grilled salmon pea risotto bok choy apple and fennel lemon butter sauce	R 395
Grilled baby kingklip rocket cherry tomato capers, garlic, butter and thyme sauce	R 360
Seabass Thai green coconut sauce bean cassoulet	R 340
Grilled chicken thighs spicy chakalaka sautéed spinach homemade fried bread	R 230
Chicken curry basmati rice roti condiments	R 250
Lamb curry off the bone basmati rice roti condiments	R 365
Chickpea and paneer curry basmati rice coriander yoghurt poppadom (V)	R 195
Braised lamb shank bean ragout creamy mashed potato	R 425
Rich wine braised oxtail creamy mashed potato	R 395

GRILLS

Chalmar beef has been growing beef since 1969. All young calves are pasture reared for 3 to 5 months before entering the feedlot where the cattle is then grain fed. By rearing young cattle on the pasture and full vertical integration over their entire production chain, Chalmar guarantees their ability to produce consistent quality from beginning to end. By doing so, you will enjoy tender and juicy beef when ordering a Chalmar steak.

Chalmar rump 300g	R 365
Chalmar fillet 300g	R 420
Chalmar sirloin 300g	R 365
Chalmar sirloin on the bone 600g	R 495
Chalmar T-bone 500g	R 420
Chalmar ribeye 350g	R 420
Chalmar ribeye on the bone 500g	R 495

House-smoked sticky BBQ pork belly ribs 800g hand-cut chips coleslaw (P)	R 395
Cape Wagyu flat iron 300g	R 540
Cape Wagyu sirloin 300g	R 595
Lamb Tomahawk steak 2 x 250g	R 420
Lamb loin cutlets 330g	R 385
Grilled prawns 7 prawns savoury basmati rice lemon butter	R 420

All grilled meats are accompanied with a San meat rub | hasselback potatoes | beef jus
Medium to well and well done meat temperature choices can take up to 30 minutes to prepare

Sides hand-cut chips pap with tomato gravy mash basmati rice sautéed spinach butternut side salad steamed OR grilled vegetables kale	R 60
Sauces green peppercorn béarnaise champagne cheese mushroom	R 60

(V) Vegetarian | (H) Healthy | (N) Nuts | (P) Pork | *Seasonal availability

PLEASE NOTE: 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 menu.

We use locally sourced, seasonal ingredients and avoid using fish on the SASSI endangered species list in our dishes.
All prices are inclusive of VAT.

February 2026