

À LA CARTE DINNER MENU

STARTERS

Crispy salmon and crab croquettes Avocado hummus, heirloom tomato chutney	76
Prawn Togarashi tempura Chili lime ginger jam, kale crisps	82
Black Angus beef Carpaccio (N) White truffle oil, Parmesan, roasted pine nuts, garlic aioli	98
Tian of salmon & prawn Avocado mousse, salsa	56
Escargots a la Bourguignonne half dozen snails, garlic & herb butter.	56

SALADS

Classic Caesar (V) Parmesan, croutons, anchovy, poached egg Add grilled Cajun chicken Add prawns	61
Roasted beetroot salad (V) (N) Salad leaves, grilled orange, feta cheese, walnuts, balsamic reduction	73
	79
	66

SOUP

Lobster bisque Dungeness crab claw, Bottarga mascarpone	76
Wild Mushroom crème (V) Truffle infused brioche croutons, sakura	61

FISH & SEAFOOD

Trio of salmon Smoked: served with fennel and orange salad Confit: with asparagus risotto Pan seared: with sun dried tomato polenta and citrus beurre blanc	202
The Foundry catch of the day Daily fresh catch (200gm fillet) Served with citrus and dill beurre blanc sauce Choose: grilled, pan seared, steamed or poached	159

DESSERT

Classic crème brûlée	55
Apple tarte tatin, vanilla ice cream	55
Tiramisu	55
Ice cream vanilla strawberry cheesecake cookies & cream	(1 scoop) 16

CHEF'S SIGNATURE DISHES

The Foundry butchers platter Grilled US tenderloin, chicken skewers, Boerewors and Australian sirloin Served with your choice of one side and one sauce	349 for 1 / 652 for 2
Confit of duck leg Braised red cabbage, sumo chips roasted in duck fat, pea puree, wild mushroom jus	186
Wild creamy mushroom asparagus risotto (V) Herb roasted mushrooms, parmesan, garlic and truffle oil Add corn-fed chicken	100 141

PREMIUM BEEF

All steaks are served with your choice of one side and one sauce

Chateaubriand 600gm for 2 people	414
Porterhouse 400gm	235
T-Bone 400gm	235
South African Karan grain fed Tenderloin 250gm	186
South African grain fed Sirloin 300gm	159
Argentinian ULSA grass fed Sirloin 300gm	213
South African Karan grain fed Ribeye 300gm	175

ADD TO YOUR CUT

Half lobster 72 | Foie gras 39 | Grilled tiger prawn 44

SIDES

Grilled asparagus	40	Mash potato	28
Sweet potato chips	36	Onion rings	28
Sauté mushrooms	29		

SAUCES

Red wine jus (A) | Café de Paris | Chimichurri
Black pepper | Forest mushroom | Foie gras butter