

# LEVEL FOUR

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| 'Imperial Blue' Caviar<br>caviar from the rare and semi-wild 'Siberian Sturgeon' from Italy presents as medium sized pearls with a firm grain, a dark colour and lengthy aftertaste.<br><i>pair with a bottle of Le Lude Franschoek Brut (NV)</i> | 2250<br>945 | West Coast Mussels (SF,D,G)<br>creamy white wine & garlic butter sauce, lemon, toasted sourdough                                | 200 |
| Cold Seafood Platter (SF)<br>2 namibian oysters, citrus cured salmon, tuna, yuzu chili dressing, yuzu pearls<br>to add "Imperial blue" caviar spoon   | 285<br>400  | Atlantic Fish Mosaic<br>citrus cured salmon, yellow fin tuna and seabass, lime ginger & jalapeno gel, lime segments, salmon roe | 200 |
| Lobster Bisque (SF,D,E)<br>red pepper rouille, steamed fish & shellfish, fresh herbs  | 260         | Tuna Ceviche<br>yellow fin, avocado, coriander, 'tiger's milk', jalapeno  | 190 |
| Italian Burrata (D)<br>confit heirlooms, 20 year aged balsamic, sourdough crouton, cold pressed olive oil, Maldon salt  | 250         | Beef Carpaccio (D)<br>pickled veg, parmesan cream, citrus mustard dressing, segments of orange & grapefruit                     | 200 |
|   |             | Wild Mushroom Dumpling (Vg)<br>wild mushroom & miso broth, gochujang, soy, spring onion, crispy tofu                            | 150 |

*From the Grill – all meat is aged for 21-35 days and served with mash or hand cut chips, plus your choice of green peppercorn, mushroom or bone marrow jus*

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| Karan Beef (D)       | 250g Fillet                       | 400 |
|                      | 300g Rib Eye                      | 425 |
| Kalahari Black Angus | 350g Fillet on the Bone           | 450 |
|                      | 350g Dry Aged Sirloin on the Bone | 500 |
|                      | 300g Picanha                      | 460 |

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| Karoo Lamb (G)<br>loin, confit belly, braised leg, smoked rump, aubergine puree, apricot chutney          | 400 |
| Dry Aged Duck (D)<br>coffee parsnip, confit duck leg, pulled duck wonton, rainbow carrots, cointreau jus  | 380 |
| Sous Vide Pork Belly (D)<br>compressed cucumber, apple mustard gel, pickled mustard seeds, bacon jam, jus | 300 |
| Tom Kha Gai (SF, G, D)<br>tiger prawn wonton, shitake, broth, chili & lemongrass                          | 390 |
| Roast Pumpkin & Ricotta Ravioli (V,D,E)<br>pumpkin, home-made ricotta, brown butter emulsion, truffle     | 230 |
| Prawn & Chorizo Risotto (SF,D)<br>carnaroli, chardonnay, tiger prawns, chorizo, parmesan                  | 325 |
| Wild Mushroom Risotto (V,D)<br>carnaroli, wild mushrooms, white wine, parmesan                            | 255 |

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| Poached Lobster (D)<br>butter poached lobster tail, roast red pepper & chorizo puree, squid ink spaghetti, squid tentacles | 625 |
| Atlantic Salmon (D,N)<br>cured, poached & pan fried, pickled cucumber, seaweed crumble, beurre blanc                       | 440 |
| Line Fish (D)<br>saffron potato fondant, shellfish dashi broth, chili, mussels, broad beans                                | 420 |

|                          |    |                         |    |                      |    |
|--------------------------|----|-------------------------|----|----------------------|----|
| fries                    | 60 | creamed spinach         | 60 | steamed new potatoes | 60 |
| seasonal baby vegetables | 60 | buttery mashed potatoes | 60 | house salad          | 60 |

*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 risk of exposure to allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredient listing. If you have food allergies, please ask kitchen management about any specific allergens in the food before eating any food from the menu.*

March 2026