



## starters & salads

Tempura Oysters & Caviar R220

3 tempura oysters | pickled cucumber | lemon fluid gel | caviar

Wild Mushroom Mille-feuille (V) R215

crispy pastry | sautéed mushrooms | oyster mushroom mousseline | pickled shimeji | herb gel

Seared Scallops R475

3 queen scallops | smoky romesco sauce | kalamata olive jam | basil gel | crispy leeks

Roast Cauliflower Soup (V)(N) R125

creamy cauliflower | roast garlic lavash | beetroot mousseline | pickled grapes | truffle oil | toasted almond praline

Smoked Kudu Carpaccio (N) R190

horseradish panna cotta | pickled onions | rocket gel | smoked tomato pearls | dukkah dusted tuile

Seared Duck Salad (A)(N) R275

seared duck breast | orange braised fennel bulb | roasted baby beets | port drunken oranges | pistachio crumb | raspberry infused balsamic reduction | chevin mousse

Crispy Pork Belly Salad (P) R220

baby leaves | coriander & ginger marinated pork belly | crispy crackling | red cabbage compote | citrus dressing

Moroccan Aubergine Salad (V) R145

spiced aubergine | cous cous | feta | cumin | coriander | harissa | chickpeas | apricots | cherry tomato | cucumber | minted yoghurt dressing

Charred Cauliflower Salad (V)(N) R195

grilled cauliflower | baby leaves | tempura cauliflower leaves | cherry tomato | red onion | cashew nuts | tandoori dressing

Classic Greek Salad (V) R160

Danish feta | onions | cherry tomato | cucumber | kalamata olives | balsamic dressing | olive oil

## signature curry buffet

R425 per person

### On the Table

puri patha | potato samoosa | sweet corn samoosa | spicy lamb kebabs | tikka chicken skewer | spinach bhajia | potato bhajia | raita | poppadum | garlic naan

### Buffet Mains

*curries may vary with product & seasonal availability*  
Durban lamb curry on the bone | butter chicken curry | fish curry with tamarind & brinjal | sugar beans curry | beef vindaloo | soya prawn biryani | braised dhal | red potato curry | steamed basmati rice | roti | assorted pickles

### Plated Dessert

#### Bombay Crush Ice cream

rose syrup | cardamom | basil seeds | Turkish delight

or

#### Creamy Soji

butter toasted semolina | flaked almonds | cinnamon | cardamom | dessert cream

BEVERLY  
HILLS



## signature gueridon service

Signature Prawn Flambé (A) R475

6 Argentinean prawns | cream | lemon | red chili flakes | cognac | saffron rice | broccolini

Peppered Beef Fillet (A) R495

300g beef fillet | black pepper | seasonal vegetables | creamy mash | cognac | peppercorn sauce

N = Nuts

V = Vegetarian

P = Pork

A = Contains Alcohol



## from the grill

served with your choice of sauce and one side

### 21 – day aged premium beef

300g Beef Fillet	R405
300g Beef Rib Eye	R475
300g Picanha	R350
400g Beef Rump	R395
500g T – Bone	R450
750g Tomahawk	R725

### free range lamb

300g Lamb Rump	R315
500g French Trimmed Rack of Lamb	R545
600g Slow Cooked Lamb Shank	R575

### free range chicken

Signature Peri ~ Peri Half Chicken	R395
Lemon & Herb Grilled Chicken Supreme	R295

### from the ocean

6 Grilled Argentinean Prawns	R420
Seared Norwegian Salmon	R415
Grilled Catch of the Day	R395

### additional sauces

Brandy Infused Peppercorn (A)	R50	Red Wine Jus (A)	R50
Creamy Mushroom	R50	Lemon Beurre Blanc	R50
Tartare	R50	Peri ~ Peri	R50

### additional sides

Rustic Fries	R50	Seasonal Vegetables	R50
Greek Side Salad	R50	Creamed Spinach	R50
Creamy Mash	R50	Honey Roasted Butternut	R50
Chilli Onion Rings	R50		