The Sugar Club
RESTAURANT

Starters

Norwegian Crudo R220
cured salmon, lime pearls, coriander, teriyaki, pickled ginger, papaya salsa

Asparagus (V)(N) R240
charred asparagus, soft poached egg, smoked macadamia crumb, lemon & sesame emulsion, micro herbs, marinated tomatoes

Oysters & Granadilla R250
3 natural oysters, granadilla mignonette, cucumber pearls, fennel oil, nori tuille

Duck & Litchi R280
5 spice grilled duck breast, litchi gel, pickled onion, hoisin & plum reduction, rocket, cucumber, roasted tomato

Scallops & Sweetcorn R550
butter grilled scallops, sweet corn & prawn bisque, charred baby corn, smoked paprika oil, parsley pesto, crispy seaweed

Ostrich Carpaccio (N) R215
rooibos stewed orange segments, popped sorghum, naartjie gel, charred fennel, macadamia crumble, thyme, rooibos & roasted garlic emulsion

Beetroot & Goat's Cheese (V) R240
salt baked beetroot, goats' cheese mousseline, beetroot flan, strawberry vinaigrette, candied pecans, sorrel

Tandoori Grilled Prawns R245
3 spiced & grilled prawns, charred sweetcorn & avocado salsa, chilli mango chutney, cauliflower puree, crispy roti

Asian Chicken Soup R125
chicken broth, chicken fillet, Thai chilli jam, garlic, lemongrass, coriander, sweetcorn, ginger, onion

BEVERLY HILLS

Signature Gueridon Service

Signature Prawn Flambé (A) R475
6 Argentinean prawns, cream, lemon, red chili flakes, cognac, saffron rice, broccolini

Sugar Plantation Beef (A) R440
rum flambéed beef fillet, sugarcane syrup, charred masala pineapple, thyme roasted sweet potato, green beans, curry leaf jus

From the grill

All grills are served with Beverly Hills style café de Paris butter & your choice of sauce & one side

400g Lamb Chops	R450
400g Beef Sirloin on the Bone	R350
300g Lamb Rump	R320
300g Beef Fillet	R405
6 Grilled Argentinean Prawns	R425
Lemon & Herb Chicken Fillets	R225

N = Nuts V = Vegetarian P = Pork A = Contains Alcohol

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Mains

Roast Duck — R470
5 spice roast duck, roasted sweet potato, pickled red cabbage, pak choy, orange, soy & chilli reduction, sesame Tuile

Duo of Lamb (A) — R450
dukkah encrusted loin of lamb, braised lamb shoulder croquette, cumin & honey glazed baby carrots, rosemary infused fondant potato, broccolini sauté, red wine jus

Mushroom Risotto (V) — R315
porcini & shitake mushroom, arborio rice, coriander, mushroom dashi, soy sauce, grilled exotic mushrooms, crispy onions, Grana Padano, chilli Tuile

Grilled Kingklip — R395
herbed kingklip, tempura mussels, cape Malay spiced cream, mashed potato, broccolini

Crayfish & Coconut — R1250
2 butter grilled crayfish tails, coconut bisque, crispy coconut rice, charred pineapple salsa, curry leaf aioli

Pork Belly & Mango (P)(N)
twice cooked pork belly, coriander pesto, mango & chilli chutney, cauliflower puree, crispy sweet potato

Springbok Loin (A) — R470
roasted springbok loin, textures of beetroot, blackberry gel, truffle roasted sweet potato, carrot puree, juniper infused red wine jus

Roasted Butternut (V)(A) — R215
miso glazed butternut, carrot & pickled ginger puree, pickled butternut, sugar cane, chilli & vodka reduction, coconut Espuma, edamame bean & potato fricassee

Norwegian Salmon — R425
Teriyaki glazed salmon, sushi rice croquette, pak choy, wild mushrooms, carrot puree, black sesame ash

Durban Seafood Thali for 2 — R1500
(*please allow +/- 40 minutes for preparation*)
spicy crab curry, tamarind fish curry, butter crayfish curry, steamed basmati rice, roti, poppadum, vegetable pickle, sambals, fruit chutney, raita

Chicken Roulade — R250
wild mushroom pate, pomme puree, baby carrots, baby corn, seasonal greens, mushroom jus

Fillet Mignon — R425
carrot puree, rosemary potato fondant, pak choy, roasted tomato, pickled onion, onion jus

Additional sides

rustic fries | Greek salad | creamy mashed potatoes | chilli onion rings | seasonal vegetables | roasted butternut — R55

Sauces

brandy infused peppercorn | creamy mushroom | red wine jus | lemon beurre blanc | peri~peri — R50

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