



Starters

Prawn & Sundried Tomato Gnocchi R240
homemade sweet potato gnocchi | grana Padano
| sundried tomato pesto | basil | cream | prawns |
olives | chilli | roasted garlic | anchovies

Trio of Oysters (A) R240
7 spice tempura fried oyster with sushi mayo &
pickled cucumber | natural oyster with raspberry
& thyme vinaigrette | baked oyster with whisky
jelly & pear spaghetti

Asian Pork Belly (P) R175
ginger & coriander infused pork belly | braised
apple & red cabbage | roasted carrot, coconut &
ginger puree | pork crackling | chilli & orange
reduction

Chicken Risotto R160
chicken fillet | parmesan | roasted garlic | sage |
cream | chicken crackling | mushroom
mousseline

Smoked Kudu Carpaccio R190
pineapple & olive salsa | crispy rice paper | chilli
kudu ash | miso aioli

Pumpkin Potstickers (V)(N) R155
Roasted pumpkin | sage | butter | almonds | onion
| whipped goats cheese | pickled carrots | chilli
infused ponzu reduction

Wild Mushroom Mille – Feuille (V) R215
flaky puff pastry | sauteed mushroom | oyster
mushroom mousseline | basil | cream cheese |
pickled shimeji

Soup

Thai Tomato Soup (V) R115
Lemongrass | chilli | pickled ginger | basil oil |
coconut cream

Mains

Roast Duck (A) R475
slow roasted duck | blackberry & red wine
gastrique | baby carrots | baby marrow |
cauliflower & potato puree | truffle oil

Grilled Aubergine R255
Roasted garlic & thyme marinade | creamy
mashed potatoes | chevin mousse | truffle
baked artichoke | crispy baby marrow

Cauliflower Steak (V) R245
butter grilled cauliflower | cauliflower
puree | cauliflower, saffron & potato ragout
| tempura fried cauliflower leaf

Beef Ribeye (A) R495
300g flame grilled beef ribeye | caramelised
onion puree | pickled onion | crispy onion |
roasted sweet potato & tomato | tender
stem broccoli | sauce bordelaise

Lamb Shank (A) R495
Tender lamb shank, slow roasted in red
wine sauce | creamy mashed potatoes |
cannellini beans | broccolini | red wine jus

Norwegian Salmon R395
pan fried Norwegian salmon | cauliflower
mash | braised fennel | pickled beets |
beurre blanc | caviar

Grilled Kingklip R415
herb grilled Kingklip | creamy mashed
potato | 2 grilled prawns | onion soubise |
broccolini

Seafood Platter for 2 (A)

Please allow approximately 50 minutes for
preparation
R3650

2 lobster tails | grilled kingklip | crispy calamari | 6
grilled Argentinean prawns | chardonnay mussels |
Durban prawn curry | seasonal vegetables | saffron
rice | rustic fries | peri~peri sauce | lemon butter sauce



BEVERLY HILLS

Gueridon Service

Signature Prawn Flambé (A) R475

8 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

From the grill

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

300g Beef Fillet R405

400g Beef Rump R345

300g Lamb Rump R310

300g Lamb Chops R375

500g Lamb Chops R550

6 Grilled Argentinean Prawns R420

Lemon & Herb Chicken Fillets R225

Additional sides

rustic fries | greek salad | creamy mashed potatoes | chilli onion rings | seasonal vegetables | roasted butternut R50

Sauces

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

Signature Curry Buffet

R495 per person

Plated Starter

Rasam Consomme (V)

Spiced tomato broth | tamarind | potato & lentil dumplings | coriander

or

Tandoori Prawns

Spiced prawn tails | cauliflower puree | tandoori cream | roti crisps | coriander oil

or

Lamb Samosas

3 minced lamb samosas | curry leaf aioli

Buffet Mains

All curries are authentically Durban inspired & served buffet style. Curries may change without prior notice with product & seasonal availability

Lamb & potato curry

chicken & pea curry

sugar beans curry (V)

masala fried fish

potato, cauliflower & pea curry (V)

vegetable biryani (V)

Durban crab curry

dhal & mustard seeds | steamed basmati rice | roti | assorted pickles | sambals | raita | fruit chutney

Plated Dessert

Bombay Crush Panna Cotta

Rose & cardamom infused panna cotta | sabja seed & lime jelly | cardamom soil | vanilla ice cream

or

Soji Cake

Semolina cake | saffron syrup | burfi mousse | caramelized almond ice cream

or

Vermicelli Payasam

Roasted vermicelli | sweetened milk | sago | warm spices | crisp papad