



# BELUGA

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AUTUMN MENU

# STARTERS

## OSTRICH AND ROASTED CARROT SOUP

Served with a toasted bread wafer.

## SPRINGBOK CARPACCIO

Dressed with a chilli reduction, baby leaves and a parmesan crisp.

## DUCK LIVER CRÈME BRÛLÉE

A decadent dish complemented by apple preserve and bread wafers.

## SPICE-FRIED BABY CALAMARI

Crispy pickled vegetables and finished off with a spicy peanut dressing.

## DIM SUM

Prawn dumplings, or  
Prawn and coriander deep-fried wontons, or  
Spinach and cream cheese dumplings.

## THE SUSHI SELECTION

Salmon roses and tuna crunch roll, or  
Salmon sashimi and rainbow roll.

## MUSSELS

Steamed and served with a Thai-infused red curry velouté and homemade garlic-buttered bread.

## BABY CALAMARI SALAD

Fresh coriander, lemon vinaigrette, sweet miso gastrique and baby leaves.



# MAINS

## MISO MARINATED KINGKLIP

Crushed baby potato, garlic and ginger emulsion with fresh coriander.

## DIM SUM PLATE

An Asian tapas delight complete with steamed pinched and prawn dumplings, chicken wontons and steamed XO lamb buns.

## PRAWN PENNE

Penne in a spicy crème Creole velouté with black tiger prawns and fresh basil.

## KINGKLIP

Buttered mash, tomato salsa and a citrus beurre blanc.

## SPRINGBOK

Masala spiced, potato rosti with a beef reduction.



## SLOW-BRAISED SHOULDER OF LAMB

Tender lamb with buttered mash, roasted vegetables, and a lamb reduction.

## ANGRY CHICKEN CURRY

Served with a herb salsa, fresh coriander and fragrant rice.

## GNOCCHI

Pan-fried and finished with fresh baby leaves and a mushroom and truffle velouté.

## ASIAN PRAWN CURRY

With lemongrass, chilli, coriander, ginger and oyster sauce.

## ROASTED BREAST OF CHICKEN

Roasted with coriander, ginger and garlic paste, served with crushed potato and a Ponzu sauce.

## LAMB NECK

Deboned lamb neck, twice cooked, XO basted and served with minted crème fraîche.

## MORE THAN A BEEF WELLINGTON

A mouth-watering combination of fillet, duck liver pâté, puff pastry and a beef reduction.

## SAMURAI PLATE

Salmon roses (4), prawn tempura roll (8), Samurai rolls (8) and prawn nigiri (4)

## PETITE BEEF FILLET

Flaked sea salt, tomato chutney, onion chutney, free style chips and crispy onion rings.



# DESSERTS

## VANILLA CRÈME BRÛLÉE

With pistachio tuille and a mixed berry coulis.

## WHITE CHOCOLATE BEIGNETS

Served with creamy vanilla ice cream and butterscotch sauce.

## CHOCOLATE SUNDAE

Lindt white and dark chocolate, chocolate chip cookies and toasted nuts.

## WHITE CHOCOLATE MARTINI

Shaken, not stirred. Wybarowa vodka, condensed milk and white chocolate.



**R120 - Two course lunch**

**R160 - Three course lunch or dinner.**



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A CAVAR Restaurant