



MENU

Serruga



FIRST COURSE

- 27 **OYSTERS** (ea)
- 76 **DUCK LIVER PATÉ**, apple chutney, bruschetta
- 90 **ROAST MUSHROOM WITH SNAILS**, thyme roast brown mushroom with snails, cream garlic sauce and phyllo ribbons
- 78 **TOMATO TARTE TATIN**, mixed milk feta, balsamic reduction
- 88 **SPRINGBOK CARPACCIO**, balsamic reduction dressing, gaufrette potato
- 78 **GRILLED BABY CALAMARI**, basil pesto, lemon beurre blanc
- 72 **ARANCINI MOZZARELLA**, truffle aioli
- 135 **CRAYFISH & PRAWN TIAN**, avocado, tomato salsa, baby leaves
- 65 **MUSSEL AND CLAMS**, served in a light Asian infused broth
- 74 **DOUBLE MILK FETA SALAD**, fresh greens, pea shoots, herb dressing
- 88 **MOZZARELLA SALAD**, basil pesto, herb tomato, avocado
- 98 **TUNA CRUDO SALAD**, nahm jim dressing, sun dried tomato pesto
- 78 **SPICED FRIED BABY CALAMARI** with crispy vegetables, spicy peanut dressing
- 82 **BEEF CARPACCIO**, basil pesto dressing, parmesan
- 68 **ROASTED SAUTEÉD VEGETABLE SALAD**, cherry tomatoes, roasted nuts
- 165 **SOFT SHELL CRAB**, deep fried black pepper soft shell crab with mild chilli lemon butter sauce



MAINS

MEAT

WE ARE PROUDLY USING **SOUS VIDE** GOURMET CULINARY TECHNIQUE, WHEN COOKING OUR MEAT AND FISH. PERFECTLY COOKED. INCREDIBLE TASTE.

- 177 **BEEF RIBS**, slow-braised, deboned, grilled with XO basting
- 280 **SLOW-BRAISED LAMB SHOULDER**, deboned & rolled, mash potato, lamb sauce
- 190 **MARINATED SPRINGBOK**, cherry chutney, pommes purée, roast baby onions
- 165/190 **BEEF FILLET**, roast baby onions, pommes croquettes
170/195 rock salt OR pepper-crust
- 275 **GRILLED BEEF FILLET**, truffle oil, mushroom cannelloni, truffle aioli
- 118 **SPAGHETTI BOLOGNAISE**, parmesan

DUO'S

- 290 **FILLET AND PRAWN DUO**. flame grilled man size fillet with onion rings, 3 Argentinian prawns with lemon butter sauce, fries and baby leaf salad
- 182 **ASIAN PRAWN CURRY**, chicken, lemongrass, chilli, coriander, ginger, oyster sauce
- 350 **FILLET & CRAYFISH**, lemon beurre blanc, fries

POULTRY

- 134 **BUTTER CHICKEN CURRY**, tomato & herb salsa, coriander
- 180 **TANDOORI OSTRICH FILLET**, champ mash, peach chutney
- 135 **TANDOORI CHICKEN BREAST**, cream curry sauce, basmati rice

VEGETARIAN

- 125 **POTATO GNOCCHI**, mushroom sauce, buffalo mozzarella, parmesan



MAINS

SEAFOOD

- 128 **LINEFISH**, lemon beurre blanc, crushed potatoes
grilled or
herb rub
(subject to availability)
- 185 **SALMON WELLINGTON**, vegetables, pommes croquettes,
lemon beurre blanc
- 298 **KINGKLIP & LANGOUSTINE**, pomme dauphinoise, tarragon butter
- 175 **GRILLED KINGKLIP**, pomme dauphinoise, tomato & onion salsa,
lemon cream sauce
- 170 **BABY CALAMARI**, basil pesto, lemon beurre blanc, basmati rice
- 195 **SEARED NORWEGIAN SALMON**, vegetables, citrus beurre blanc
- 185 **SESAME SEARED TUNA STEAK**, pan-fried Asian vegetables,
balsamic reduction
- 420 **SEAFOOD & CRUSTACEAN PLATE**
- 1600 **THE ULTIMATE CRUSTACEAN PLATE**
- 240 **PRAWN AND PASTA**, 5 Argentinian prawns with creamy garlic spaghetti
- 175 **CURRY GLAZED KINGKLIP**, lightly glazed with curry paste, mashed potato,
lemon beurre blanc and potato straws
- IN THE SHELL :**
- 142 **LANGOUSTINE** (ea)
- 35 **ARGENTINIAN PRAWN** (ea)



DIM SUM

DIM SUM is very delicate and has to be served piping hot. Our Dim Sum kitchen makes sure to send the Dim Sum as soon as they have reached the perfect temperature, straight out of the steamer. For this reason your Dim Sum will arrive when ready, and not necessarily in harmony with our sushi and a la carte kitchen.

DEEP-FRIED CHA SIU BAAU

Deep fried buns (3 pieces)

- 52 Kingklip, chilli, ginger
- 58 Lamb, XO sauce
- 58 Spinach, mushroom, chilli

DEEP-FRIED WONTONS

(4 pieces)

- 74 Prawns, coriander
- 58 Chicken & mushroom
- 62 Beef, coriander, ginger
- 54 Kingklip, chilli, ginger, coriander

CHA SIU BAAU

Steamed buns (3 pieces)

- 56 Spinach, mushroom, chilli
- 52 Chicken, chilli, ginger, coriander
- 62 Duck, honey, ginger
- 54 Lamb and XO sauce
- 54 Kingklip, chilli, ginger, coriander

POT STICKERS

Pan-fried dumpling (3 pieces)

- 54 Beef, coriander, ginger
- 62 Duck, honey, ginger
- 54 Lamb and XO sauce
- 52 Spicy peanut, chicken, coriander

HAR GOW

Steamed buns (4 pieces)

- 54 Kingklip
- 74 Spicy Prawn
- 74 Plain Prawn
- 58 Charmaine, chicken
- 56 Seaweed

JAPANESE SHOKUJI

- 120 Prawn tempura (6)
- 66 Edamame beans



SUSHI SPECIAL

ELITE SUSHI

- 148 **TOKYO RAINBOW ROLL** (8) Salmon, cream cheese, avo roll, topped with tuna and caviar
- 118 **PRAWN SURPRISE** (8) Salmon avocado roll, wrapped in salmon, topped with tempura prawns, spring onion & caviar. Served with sweet chilli mayo.
- 120 **SESAME CRUSTED TUNA** (6) Fresh greens, avocado, seared tuna topped with caviar & roasted sesame seeds. Served with sweet soya.
- 104 **VEGETARIAN BAMBOO ROLL** (4) Assorted vegetables wrapped in cucumber.
- 122 **SPICY PRAWN RELOADED ROLL** (8) Tempura prawn, asparagus roll, topped with prawn & avo. Served with spicy wasabi mayo.
- 150 **RAINBOW FORMULA ROLL** (8) Salmon tuna California roll, topped with nuts, Japanese mayo, spring onion, caviar & roasted sesame seeds. Served with teriyaki sauce.

SUSHI PLATES

WE ARE PROUD TO STILL BE ABLE TO OFFER YOU THE FOLLOWING PRICES ALL DAY, EVERY DAY.

- Special: 165** **GREEN PLATE** Salmon California (4), tuna california (4), tuna crunch (4), rainbow rolls (4)
Normal: 252
- Special: 185** **WHITE PLATE** Salmon Roses (4), California rolls (4), firecracker roll (8), Salmon and prawn nigiri (4)
Normal: 358
- Special: 195** **RED PLATE** Salmon roses (4), seared tuna, salmon and tuna sashimi (6), Rainbow rolls (6), california rolls (4)
Normal: 418
- Special: 225** **BLACK PLATE** Salmon roses (4), seared tuna, tuna and salmon sashimi (6), Rainbow rolls (6), california rolls (4), tuna and salmon nigiri (6)
Normal: 540
- Special: 270** **“THE SEVRUGA” PLATE** Prawn surprise (2), Rainbow formula reloaded (2), Bam Bam Roll (2), salmon, tuna and seared tuna sashimi (3)
Normal: 400
Served with the glass of MUMM champagne



SUSHI SPECIAL

SEVRUGA FUSION SUSHI

- 134 **VOLCANO ROLL** (6)
Tempura Salmon, avocado, spicy creamy prawn, cucumber on the outside, chilli bean sauce
- 90 **RAINBOW ROLLS** (4)
- 90 **SALMON ROSES** (4)
- 148 **SNOW DRAGON ROLL** (8), Tempura prawn california, wrapped in salmon & tuna, topped with creamy crab salad.
- 122 **BAM BAM ROLL** (6), Tempura Prawn, avo, chilli bean mayo, sesame seeds, cucumber on the outside
- 128 **TEMPURA TUNA ON TOP** (8), Seared tuna california, topped with spicy tempura tuna, teriyaki mayo, spring onion
- 104 **FIRECRACKER ROLLS** (8), Tempura tuna, avocado, mayo, sesame seeds
- 98 **CREAMY PRAWN SALMON ROSES** (4), Salmon, creamy seven spice prawn, caviar
- 138 **CARIN'S ROLL** (8), Prawn tempura, creamy seven spice prawn, spring onion, teriyaki glaze
- 118 **TUNA CRUNCH** (8), Tuna tempura, cream cheese, rolled, tempered again, mayo, sweet chilli sauce
- 108 **WASABI STACK** (8), Layered salmon, rice, wasabi coated nori, mayo, sesame seeds

RICE FREE SUSHI

- 135 **VOLCANO ROLL** (6), salmon, avocado, steamed prawn, cucumber on the outside, chilli bean sauce
- 128 **BAM BAM ROLL** (6), steamed prawn, avocado, seared tuna, sesame seeds, teriyaki mayo
- 125 **RED ROOF ROLL** (8), avocado, pickled vegetables, mayo, wrapped in seared tuna
- 112 **SALMON ROSES** (4)



SUSHI

SALADS

116	Seared tuna
60	Crab
172	Sashimi
134	Prawn

CALIFORNIA ROLLS

	(8 pieces)
98	Prawn
98	Tuna
108	Salmon
98	Spicy tuna
108	Spicy salmon
68	Crab
68	Vegetarian

FASHION SANDWICHES

	(2 pieces)
57	Tuna
62	Salmon
60	Prawn
56	Crabstick
50	Vegetarian

NIGIRI

	(2 pieces)
64	Tuna
68	Salmon
68	Prawn
58	Bean curd

MAKI

	(4 pieces)
62	Prawn
60	Tuna
40	Avo
64	Salmon
40	Cucumber

HAND ROLLS

	(1 piece)
76	Prawn
70	Tuna
70	Spicy tuna
80	Spicy salmon
80	Salmon
54	Crab
48	Vegetarian
76	Seared tuna
80	Seared salmon
92	Tempura prawn

SASHIMI

	(4 pieces)
88	Tuna
102	Salmon
88	Seven spice tuna
102	Seared salmon

ASSORTED SASHIMI

165	9 Pieces
240	15 Pieces

BEAN CURD

	(2 pieces)
68	Creamy prawn
56	Vegetarian
72	Salmon
68	Seared tuna



DESSERTS

- 65 **VANILLA CRÈME BRÛLÉE**, nut tuille
- 68 **SELECTION OF ICE CREAM**
- 72 **CHOCOLATE FONDANT**, soft oozing centre, vanilla bean ice cream
- 72 **LEMON MERINGUE TARTE**, vanilla bean ice cream
- 52 **CRÈME CARAMEL MARTINI**
- 66 **CHOCOLATE & HONEYCOMB SUNDAE**, toasted nuts, biscotti, caramel sauce
- 72 **FUDGY ALMOND TART**, flaked almond and butter fudge tart with vanilla ice cream. Served cold: fudgy and chewy. Served warm: buttery
- 65 **CHOCOLATE MARQUISE**, rich dark chocolate mousse with caramel sauce
- 60 **ORANGE & YOGHURT PANNA COTTA**, light and fresh. Classic Italian with yoghurt
- 65 **CHOCOLATE "SALAMI"**, buttery, biscuit, nut and ginger chocolate roll
- 115 **CHEESE PLATTER** with preserves

COCKTAILS

- 58 THE SEVRUGA
- 72 STRAWBERRY DAIQUIRI
- 64 MARGARITA
- 78 PIÑA COLADA
- 58 MARTINI ORIGINAL
- 78 CAIPIRINHA
- 68 ESPRESSO MARTINI
- 54 WHITE CHOCOLATE MARTINI
- 58 AMARULA MARTINI
- 58 COSMOPOLITAN
- 92 CRANBERRY BULL
- 66 BELLINI PASSION FRUIT
- 66 KIR ROYALE CASSIS
- 52 CRANBERRY ROYAL
- 94 SOCO BULL
- 74 LIME BUBBLES
- 72 LONG ISLAND CRANBERRY
- 72 LONG ISLAND ICED TEA
- 60 MOJITO
- 90 MOJITO LARGE
- 72 BLOOD ORANGE COCONUT MOJITO
- 168 MOLITO MOJITO
- 66 CUBA LIBRE
- 66 BLACKCURRANT COLLINS
- 70 WILD BERRY BRUMBLE
- 50 BLOODY MARY
- 158 GRANALITA MOLITO

ALCOHOL-FREE COCKTAILS

- 58 BANANA & WHITE CHOCOLATE PIÑA COLADA, banana & white chocolate syrup, milk, condensed milk
- 52 APPLE AND CINNAMON MOJITO, soda, lemonade, apple & cinnamon syrup, mint
- 58 SPICY MANGO & ORANGE INFUSION, appletiser, orange juice, a spicy mango syrup.
- 36 STRAWBERRY DAIQUIRI
- 36 BLOOD ORANGE MOJITO
- 36 MOJITO





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