



Beluga[®]
CLASSIC

STARTERS

DUCK LIVER CRÈME BRÛLÉE

Apple preserve, bread wafers.

• R70•

CALAMARI

Spice-fried baby calamari, crispy pickled vegetables, spicy peanut dressing.

• R60•

TOMATO TARTE TATIN

Buffalo Mozzarella, balsamic reduction, parmesan crisp.

• R80•

GREEN SALAD

Pea shoots, double-milk feta, mixed leaves.

• R70•

OYSTERS

Fresh Atlantic oysters.

• SQ•

SPRINGBOK CARPACCIO

Basil pesto, baby leaves, parmesan crisp.

• R90•

THAI PRAWNS

Lemongrass, garlic, chilli, coriander fritters .

• R120•

SALAD CAPRESE

Basil-infused confit tomato, bocconcini.

• R75•

PRAWN TIAN

Herb-butter poached, avocado crème fraîche, baby leaves.

• R120•

BEEF CARPACCIO

Sundried-tomato, parmesan, balsamic reduction.

• R88•

RISOTTO BALLS

Truffle emulsion, Buffalo Mozzarella.

• R55•

BABY CALAMARI

Fresh citrus, macerated, flash-grilled.

• R80•

MAINS

RISOTTO BALLS

Buffalo Mozzarella, crème Créole, baby leaf salad.

• R135•

MUSHROOM GNOCCHI

Truffle emulsion, parmesan shavings, risotto ball.

• R125•

MEAT

SPRINGBOK

Butternut purée, potato rösti, beef reduction.

• R190•

BEEF FILLET

Flaked sea salt. • R175 / 198•

Pepper-crusted. • R175 / 198•

Signature seafood. • R265•

Signature ribs. • R265•

All fillets are cooked sous vide and finished off in the pan.

TRUFFLE FILLET

Mushroom cannelloni, mozzarella risotto balls, truffle emulsion.

• R290•

MORE THAN BEEF WELLINGTON

Fillet, duck liver pâté, puff pastry, beef reduction.

• R195•

SLOW-BRAISED SHOULDER OF LAMB

Deboned and rolled, lamb reduction, buttered mash, roasted vegetables.

• R175•

BEEF RIBS

Slow-braised, deboned, XO basting,

• R175•

LAMB GNOCCHI

Slow-braised shoulder, 14-month matured parmesan shaving, confit tomato.

• R125•



— SEAFOOD —

PEPPER-CRUSTED TUNA

Roasted red pepper, Asian salad, pepper velouté.

• R195•

TUNA

Sesame-cruste, bok choy, crushed potato, wasabi aioli.

• R195•

KINGKLIP

Buttered mash, tomato salsa, citrus beurre blanc.

• R200•

CRISPY CHILLI FISH

Fried kingklip goujons, chilli and garlic gastrique, sticky rice.

• R170•

LINE FISH

Lemon beurre blanc, pickled vegetables, crushed potatoes.

• R130•

KINGKLIP AND LANGOUSTINE

Crushed potatoes, tarragon butter.

• R365•

NORWEGIAN SALMON

Citrus beurre blanc, crushed potato.

• R220•

CALAMARI

Fragrant rice, lemon beurre blanc.

• R165•

MISO-MARINATED KINGKLIP

Crushed baby potatoes, garlic and ginger emulsion, fresh coriander.

• R200•

IN THE SHELL

King prawn, each. • SQ •

Langoustine, each. • SQ •

Giant black tiger prawn, each. • SQ •

Baby East Coast crayfish, each. • SQ •

SEAFOOD AND CRUSTACEAN PLATES

Plate for One. • R600 •

Ultimate Crustacean. • R1900 •



POULTRY

ANGRY CHICKEN CURRY

Herb salsa, fresh coriander, fragrant rice.

• R125•

OSTRICH

Roasted baby vegetables, potato croquette, beef reduction.

• R190•

SOUS VIDE CHICKEN

Chicken breast, oriander, ginger and garlic paste, crushed potato, ponzu sauce.

• R138•

CRISPY DUCK

Apple chutney, roasted leeks, spring onion.

• R178•

CRAZY DUCK

Chilli, garlic, coriander, noodles.

• R152•

CHICKEN UNDER A BRICK

Deboned, sous vide, roasted baby potatoes, peri-peri reduction, lemon and thyme veloute.

• R155•

SIDE DISHES

SIDE SALAD

• R40•

ROASTED VEGETABLES

• R36•

SKINNY FRIES

• R20•

BUTTERED MASH

• R20•

CRUSHED PEPPER VELOUTÉ

• R18•

TRUFFLE MUSHROOM VELOUTÉ

• R18•

WOK-FRIED ASIAN VEGETABLES

• R35•

DIM SUM

DUMPLINGS

(3 pieces)

Chives, vegetable. • **R44**•

Shrimp. • **R66**•

POT STICKERS

Pan-fried dumplings (3 pieces)

Duck, honey, ginger. • **R66**•

Spicy peanut chicken, coriander. • **R62**•

WONTONS

(3 pieces)

Prawn. • **R76**•

Chicken. • **R58**•

SHAO MAI

Traditional dumpling (3 pieces)

Chicken, prawn. • **R62**•

Black pepper chicken. • **R54**•

Seafood. • **R68**•

FAVOURITES

Vegetable gyoza (3). • **R66**•

BBQ chicken boa (2). • **R52**•

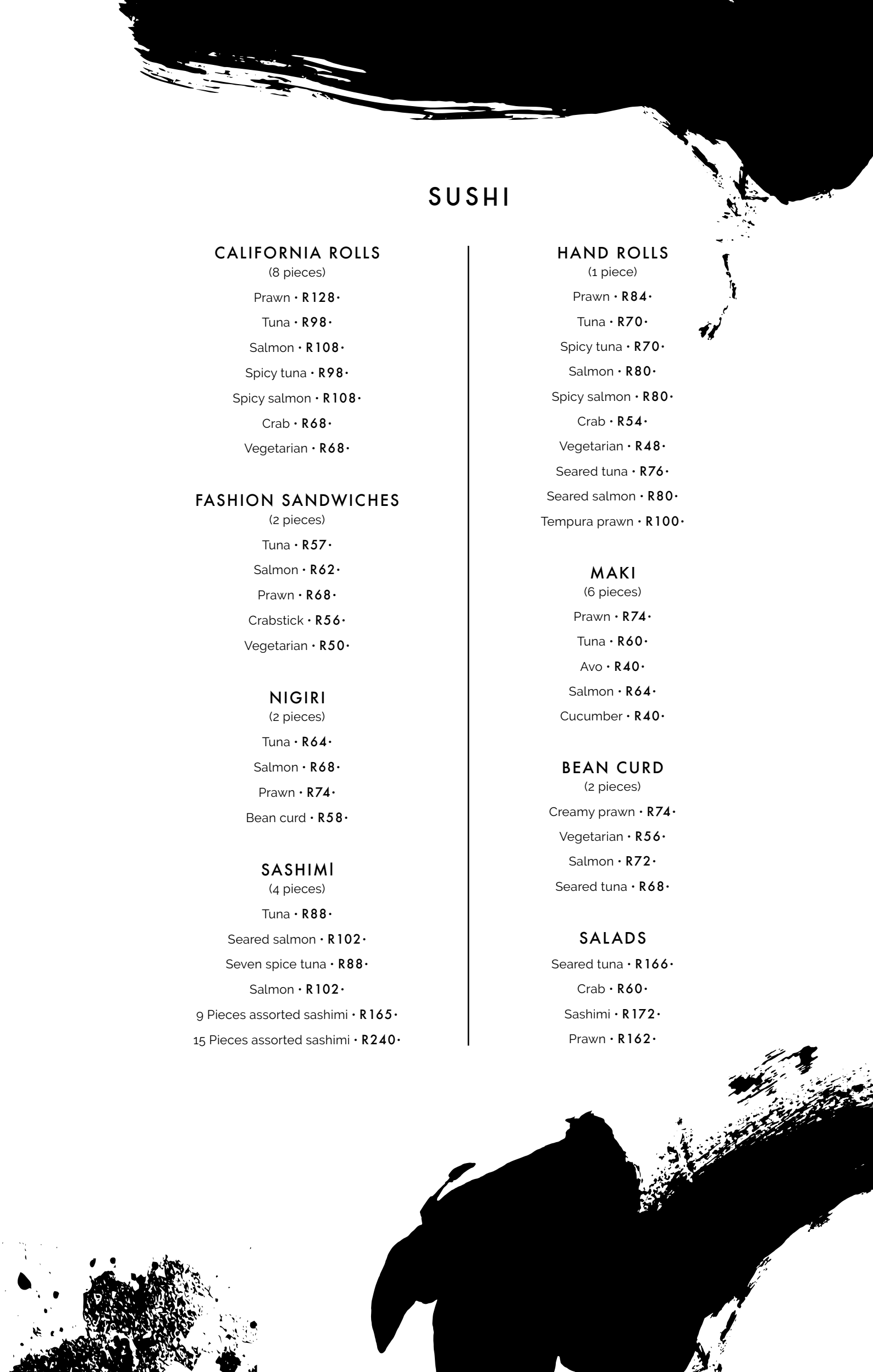
Prawn hargow (3). • **R70**•

JAPANESE SHOKUJI

Prawn tempura (6) Beluga-style tempura batter, panko-crumbed. • **R120**•

Edamame beans. • **R69**•

Dim Sum is very delicate and must be served piping hot.
Our kitchen ensures that your Dim Sum is served 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 À la Carte kitchen.



SUSHI

CALIFORNIA ROLLS

(8 pieces)

- Prawn • R128•
- Tuna • R98•
- Salmon • R108•
- Spicy tuna • R98•
- Spicy salmon • R108•
- Crab • R68•
- Vegetarian • R68•

FASHION SANDWICHES

(2 pieces)

- Tuna • R57•
- Salmon • R62•
- Prawn • R68•
- Crabstick • R56•
- Vegetarian • R50•

NIGIRI

(2 pieces)

- Tuna • R64•
- Salmon • R68•
- Prawn • R74•
- Bean curd • R58•

SASHIMI

(4 pieces)

- Tuna • R88•
- Seared salmon • R102•
- Seven spice tuna • R88•
- Salmon • R102•
- 9 Pieces assorted sashimi • R165•
- 15 Pieces assorted sashimi • R240•

HAND ROLLS

(1 piece)

- Prawn • R84•
- Tuna • R70•
- Spicy tuna • R70•
- Salmon • R80•
- Spicy salmon • R80•
- Crab • R54•
- Vegetarian • R48•
- Seared tuna • R76•
- Seared salmon • R80•
- Tempura prawn • R100•

MAKI

(6 pieces)

- Prawn • R74•
- Tuna • R60•
- Avo • R40•
- Salmon • R64•
- Cucumber • R40•

BEAN CURD

(2 pieces)

- Creamy prawn • R74•
- Vegetarian • R56•
- Salmon • R72•
- Seared tuna • R68•

SALADS

- Seared tuna • R166•
- Crab • R60•
- Sashimi • R172•
- Prawn • R162•

SUSHI SPECIALS

TEMPURA TUNA ON TOP (8)

Seared tuna California rolls, topped with spicy tempura tuna, teriyaki mayo, spring onion.

• R138•

SEARED TUNA SANDWICH (4)

Avocado, sesame seeds, topped with seared tuna, teriyaki mayo.

• R108•

SAMURAI ROLLS (8)

Seared tuna, prawn tempura rolled, topped with avocado and sesame seeds, teriyaki glaze.

• R128•

FIRECRACKER ROLLS (8)

Tempura tuna, avocado, mayo, sesame seeds.

• R104•

PHILADELPHIA ROLLS (8)

Smoked salmon, cream cheese, avocado, sesame seeds.

• R98•

SAMO'S OUTSIDE ROLLS (6)

Cucumber on the outside, salmon, sushi rice button, mayo, sesame seeds.

• R108•

PRAWN TEMPURA ROLL (8)

Tempura prawn, avocado and sesame seeds.

• R125•

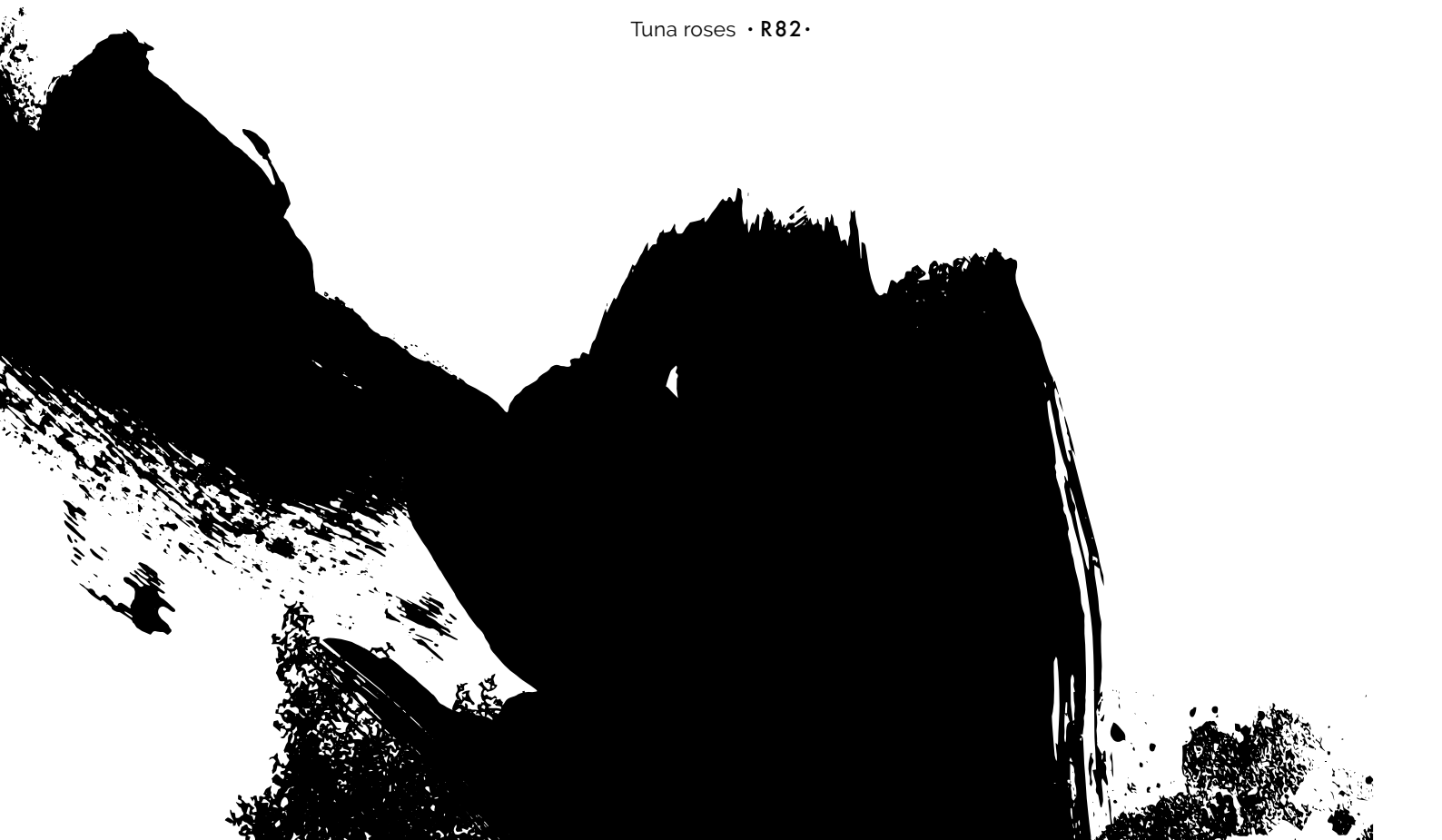
FAVOURITES

(4 pieces)

Rainbow rolls • R90•

Salmon roses • R90•

Tuna roses • R82•



HUANG SUSHI

TEMPURA PRAWN ON TOP (8)

Tuna california, topped with tempura prawn, chilli bean mayo.

• R144•

CREAMY PRAWN SALMON ROSES (4)

Salmon, sushi rice button, creamy seven spice prawn.

• R144•

CARIN'S ROLLS (8)

Prawn tempura, creamy seven spice prawn, spring onion, teriyaki glaze.

• R142•

TUNA CRUNCH (8)

Tuna tempura, cream cheese, rolled, tempura battered again, mayo, sweet chilli sauce.

• R129•

RED ROOF ROLL (8)

Avocado, pickled vegetables, mayo, wrapped in seared tuna.

• R108•

WASABI STACK (8)

Layered salmon, rice, wasabi-coated nori, mayo, sesame seeds.

• R108•

FUSION SUSHI MENU

VOLCANO ROLL (6)

Tempura salmon, avocado, spicy creamy prawn, cucumber on the outside, chilli bean sauce.

• R148•

VEG SUPREME ROLL (8)

Avocado, cucumber, pickled vegetables, mayo, wrapped in bean curd.

• R94•

SNOW DRAGON ROLL (8)

Tempura prawn California rolls, wrapped in salmon and tuna, topped with creamy crab salad.

• R160•

MORE THAN TUNA CRUNCH (8)

Tuna crunch roll, creamy prawn and chilli bean mayo.

• R160•

BAM BAM ROLL (6)

Tempura prawn and avocado, chilli bean mayo, sesame seeds, cucumber on the outside.

• R129•

SUSHI PLATES

PLATINUM BLONDE PLATES

Plate for One. • R280•

Plate for Two. • R550•

We are also pleased to be able to offer you the following platter specials, all day, every day.

BLUE PLATE

Salmon roses (2), seared tuna, tuna and salmon sashimi (3), rainbow rolls (3), California rolls (4), tuna and salmon nigiri (2).

Normal price • R260• / Special price • R130•

WHITE PLATE

Salmon roses (4), California rolls (4), firecracker rolls (8), salmon and prawn nigiri (4).

Normal price • R368• / Special price • R160•

RED PLATE

Salmon roses (4), seared tuna, salmon and tuna sashimi (6), rainbow rolls (6), California rolls (4).

Normal price • R478• / Special price • R210•

BLACK PLATE

Salmon roses (4), seared tuna, tuna and salmon sashimi (6), rainbow rolls (6), California rolls (4), tuna and salmon nigiri (6).

Normal price • R562• / Special price • R230•

RICE FREE SUSHI

VOLCANO ROLL

Tempura salmon, avocado, steamed prawn, cucumber on the outside, chilli bean sauce.

• R149•

VJ ROLL

Steamed prawn, avocado, seared tuna, sesame seeds, teriyaki mayo.

• R140•

RED ROOF ROLLS (8)

Avocado, pickled vegetables, mayo, wrapped in seared tuna.

• R125•

SALMON ROSES (4)

• R112•



DESSERTS

SIMPLY ICE CREAM

Flavours change daily, caramel sauce, pistachio biscuit.

• R50 •

WHITE CHOCOLATE BEIGNETS

Lindt white chocolate beignets, vanilla bean ice cream, butterscotch sauce.

• R65 •

CHOCOLATE TRUFFLE CAKE

Belgian chocolate cake, vanilla bean ice cream.

• R68 •

VANILLA CRÈME BRÛLÉE

Pistachio tuile.

• R59 •

WHITE CHOCOLATE MARTINI

Beluga-licious!

• R60 •

CHOCOLATE SUNDAE

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

• R62 •

LEMON POSSET

Pistachio tuile, vanilla ice cream.

• R55 •

CHOCOLATE TRUFFLE MILKSHAKE

• R45 •

PEAR TARTE TATIN

Butterscotch, creamy vanilla bean ice cream.

• R65 •



CLASSICS

DOM PÉRIGNON

Dom Pérignon 2006 Vintage Blanc. • **R3200**•

Dom Pérignon 2004 Rosé Vintage. • **R4200**•

MOËT & CHANDON

Moët & Chandon Brut Impérial. • **R150 / 750**•

Moët & Chandon Rosé Impérial. • **R175 / 800**•

Moët & Chandon Nectar Impérial. • **R175 / 900**•

Moët & Chandon Grande Vintage. • **R175 / 1350**•

VEUVE CLICQUOT

Veuve Clicquot Yellow Label Brut. • **R175 / 850**•

Veuve Clicquot Rosé Brut. • **R175 / 1000**•

Veuve Clicquot Rich. • **R240 / 1000**•

KRUG

Krug 2003 Vintage. • **R3500**•

BELUGA VODKA

Beluga Intense. • **R50 / 1400**•

Beluga Gold Line. • **R214 / 6000**•

"To create Beluga, the most noble of Russian Vodkas, we chose The Mariinsk Distillery.

This distillery was established in 1900 in the heart of Siberia in one of the most environmentally clean and tranquil areas of Russia.

Water is the key component in the production of Beluga vodka, accounting for 60% of its unique formula. It comes from 300-meter deep artesian wells in the bedrock of Siberia. Another principal component in the Beluga recipe is a special malt spirit, rarely found today in regular vodka, mainly due to its cost and the labor-intensive production technologies it requires.

Yet, there is another important secret in Beluga's recipe:
its production cycle includes a final, conclusive phase – maturation.
Depending on the vodka's grade it may last from one to three months."





COCKTAILS

TRADITIONAL

- Strawberry Daiquiri. • **R78**•
- Margarita. • **R70**•
- Pina Colada. • **R84**•
- Caipirinha. • **R84**•
- Cosmo. • **R64**•
- Bellini Passion Fruit. • **R72**•
- Kir Royale Cassis • **R72**•
- Cranberry Royal. • **R58**•
- Lime Bubbles. • **R80**•
- Long Island Ice Tea • **R78**•
- Cranberry Long Island Ice Tea • **R78**•
- Cuba Libre. • **R72**•
- Blackcurrant Collins. • **R72**•
- Wild Berry Brumble. • **R74**•
- Bloody Mary. • **R56**•

MARTINIS

- Martini Original. • **R64**•
- Espresso Martini. • **R74**•
- White Choc Martini. • **R60**•
- Amarula Martini. • **R64**•

MOJITOS

- Mojito. • **R66**•
- Mojito Large. • **R96**•
- Blood Orange Coconut Mojito. • **R78**•
- Granalita Mojito. • **R162**•
- Molito Mojito. • **R172**•

ALCOHOL-FREE COCKTAILS

- Apple and Cinnamon Mojito. • **R38**•
 - Spicy Mango and Orange Infusion. • **R44**•
 - Strawberry Daiquiri. • **R33**•
 - Blood Orange Mojito. • **R33**•
 - Mojito. • **R33**•
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