

V A L E N T I N E S M E N U

Beluga

SUSHI & DIM SUM IS AVAILABLE (ASK WAITER)

♡ Starters ♡

FRESH SALDANHA OYSTERS

Classically served on a bed of crushed ice with fresh lemon wedges.

3 Oysters -75-

6 Oysters -140-

BETROOT TARTAR

Roasted balsamic beetroot, layered with avocado and horseradish, served with roasted cashew nuts and balsamic reduction.

-75-

BABY CALAMARI

GRILLED

Calamari tubes and tentacles, grilled with butter, on a bed of baby greens and Asian slaw. Served with a choice of either lemon or garlic butter sauce.

-85-

CRISPY

Calamari tubes and tentacles, seasoned with tempura flour, served on a bed of Asian slaw.

Served with a spicy peanut dressing and toasted sesame seeds.

-90-

PERI-PERI CHICKEN LIVERS

Pan fried chicken livers in a spicy peri-peri sauce, topped with crème fraîche drizzle and a Portuguese roll on the side.

-95-

SEASONAL SALAD

Mixed salad leaves and fresh herbs, tossed in a vanilla mustard dressing and topped with pickled candy beets, edamame beans, green peas, freshly sliced avocado and crumbled walnut brittle.

-125-

THAI PRAWNS

4 prawns, lightly grilled in butter and served on a bed of Thai style stir fry, with a luscious Thai coconut sauce.

-120-

VENISON CARPACCIO

Venison carpaccio topped with baby leaves, crispy capers, balsamic reduction and a parmesan shaving.

-105-

♡ Mains ♡

BELUGA BURGER

(SERVED WITH YOUR CHOICE OF CRUSHED POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, ROASTED VEGETABLES OR SALAD)

Home-made Beluga patty. Crispy roll, tomato chutney, caramelised onion, sriracha mayonnaise, sliced emmental cheese and onion rings.

-185-

CRAYFISH SPECIAL

Two fresh Crayfish
(Your choice of either Grilled or Steamed).
Served with rustic fries, rice, and a glass of white wine.

-R695-

HALF-CHICKEN

(SERVED WITH YOUR CHOICE OF CRUSHED POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, ROASTED VEGETABLES OR SALAD)

Juicy and delicious, half a chicken, grilled with either Peri-Peri

OR

Lemon and herb, served on a bed of wilted pak choi.

-185-

B

Beluga

♡ Mains ♡

LAMB CURRY

Spicy tender lamb cubes in a traditional Durban curry sauce. Served with pilaf rice, roti, fresh tomato salsa, chutney and tzatziki.

-225-

MUSHROOM GNOCCHI

Truffle emulsion, parmesan shavings, risotto ball.

Vegan option available

-205-

BEEF FILLET

(SERVED WITH YOUR CHOICE OF CRUSHED POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, ROASTED VEGETABLES OR PAP AND CHAKALAKA)

200g Beef Fillet. Served with your choice of mushroom sauce, peppercorn sauce or beef jus.

-245-

NORWEGIAN SALMON

(SERVED WITH YOUR CHOICE OF CRUSHED POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, ROASTED VEGETABLES OR SALAD)

Norwegian Salmon fillet, grilled to perfection (chef recommends rare), on a bed of wilted pak choi, soy jelly cubes and toasted sesame seeds.

-245-

WHOLE BABY KINGKLIP

(SERVED WITH YOUR CHOICE OF CRUSHED POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, ROASTED VEGETABLES OR SALAD)

Grilled whole baby kingklip in a lemon and garlic butter, served on a bed of pak choi with salsa verde and soy jelly cubes.

-265-

♡ Dessert ♡

CHOCOLATE FONDANT

Chocolate Fondant served with vanilla bean ice cream.

-90-

PERSIAN ORANGE AND ALMOND CAKE

Decadent gluten free sponge cake, soaked in orange syrup and topped with toasted almonds, candied orange peel and vanilla bean ice cream.

-80-

WHITE CHOCOLATE BEIGNETS

Deep fried balls of happiness, our white chocolate beignets are served with caramel sauce and vanilla bean ice cream.

-95-

WHITE CHOCOLATE MARTINI

Our secret recipe.

-70-

Our Partners



BOSCHENDAL

Founded 1685

SHIMANSKY

CAPE TOWN - NEW YORK

