

Beluga

EASTER LUNCH

FULL SUSHI & DIM SUM MENU IS AVAILABLE

STARTERS

FRESH SALDANHA OYSTERS

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

3 Oysters -75-
6 Oysters -140-

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-

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-

PERI-PERI CHICKEN LIVERS

Pan fried chicken livers in a spicy peri-perisauce, 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-

BETROOT TARTAR

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

-75-

MAINS

LINE FISH

Freshly caught Line fish grilled to perfection, presented on a bed of buttered mash, lemon butter sauce and fresh tomato salsa.

-190-

SESAME CRUSTED TUNA

Sesame crusted tuna seared to chefs' recommendation, set on creamy mashed potatoes and finished with wasabi mayo and fresh tomato salsa.

-245-

NORWEGIAN SALMON

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

-245-

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MAINS

CRAYFISH SPECIAL

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

-695-

MUSHROOM GNOCCHI

Truffle emulsion, parmesan shavings, risotto ball.
Vegan option available

-205-

STEAK

Choice of mushroom sauce, peppercorn sauce or beef jus.

200g Rib-eye Steak -210-

300g Rib-eye Steak -265-

200g Fillet Steak -245-

300g Fillet Steak -290-

BELUGA BURGER

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

-185-

LAMB CURRY

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

-225-

DESSERT

CLASSIC CRÈME BRULEE

Vanilla pod crème brulee, topped with flambeed sugar.

-105-

PERSIAN ORANGE AND ALMOND CAKE

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

-80-

CHOCOLATE FONDANT

Chocolate Fondant served with vanilla bean ice cream.

-90-

WHITE CHOCOLATE BEIGNETS

Deep fried white chocolate balls served on
salted caramel sauce and vanilla ice cream.

-95-

WHITE CHOCOLATE MARTINI

Our secret recipe.

-70-