



## EXPLORER

*Our modern fine-dining menu traverses the globe.*

*We pay homage to the curious souls.*

*To the adventurers and explorers, bon séjour.*

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WEST COAST OYSTER forbidden rice dressing | 42 each

ARTISANAL BREAD BOARD 66% whole wheat tomato sourdough, Turkish flatbread, accoutrements | 55

MOROCCAN WINTER SALAD pearl barley, roasted cauliflower, toasted almonds, tahini dressing | 65

CRISPY CALAMARI lemongrass, coconut, chilli, tomato & mustard | 105

TOSTADA soft shell crab, pickled octopus, burnt avocado & paw paw tartare, roasted prawn aioli | 75

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LINEFISH courgette risotto, marinated courgette, goats cheese, gremolata | 195

PRAWN AÇORDA king prawns, Elena's peri-peri, tempura okra | 410

MUSHROOMS FOR BEETS eringi mushroom, pickled & roasted beetroot, coconut & garlic chive dressing | 110

CHICKEN & MUSHROOM fermented barley risotto, mushroom puree, sweet potato fondant, mushroom broth | 145

LAMB AL PASTOR lamb shoulder, mint creme fraiche, chilli-pickled pineapple, lime puree | 195

BRAISED BEEF SHORT RIB black garlic emulsion, charred leek, beef fat onions, pommes anna | 175

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CHAI SPICED POSSET ginger crumble, Ceylon tea jelly, cinnamon meringue, pumpkin | 85

VITAMIN C orange blanc mange, milk emulsion, charred orange, pistachio, milk sorbet | 90

MILK STOUT stout sponge, parsnip mousse, milk stout ice cream, pear | 80

# Séjour

## PIONEER

*Our petisco [tapas] menu honours the effervescent City of Gold.*

*We pay tribute to her people, who constantly push boundaries and overcome great challenges.*

*To the pioneers of Johannesburg, bon séjour.*

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PETISCO	CAULI STEAK truffle, cauliflower, sage beurre noisette, bagna cauda, breadcrumbs   60
TAPAS	GRILLED BROCCOLINI chilli, garlic, olive oil, blue cheese sauce   65
	DAALTJIE chickpea and spinach dumpling, sweet chilli sauce   35
	BABY CARROTS cumin, carrot top pesto, dukkha   60
	FRIES black garlic mayo, parmesan   55
	RED CABBAGE X0 Dressing, crispy bacon   50

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GRILLS	750g CHALMAR T- BONE   395
	500g GRASS-FED COTE DE BOEUF   375
	350g GRASS-FED SIRLOIN   225
	350g HANGER STEAK   155
	600g THICK CUT PORK CHOP   195
	450g WHOLE LINE FISH   245
	250g LINE FISH FILLET   165
	250g SALMON FILLET   255

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WAGYU	250g STUDEX PICANHA   495
	250g STUDEX TRI TIP   495
	250g STUDEX RUMP   495

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SAUCE	BONE MARROW   RED MOLE   CHIMICHURRI   JUS GRAS   BROWN BUTTER BEARNAISE   35
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PIONEER PLATES	CALAMARI pickled onion, charred corn, ancho chilli dressing, coriander aioli   225
	CONFIT DUCK confit duck leg, smoked mash, charred orange, jus, smoked sultana   325
	BABY CHICKEN flatbread, crispy chickpeas, Elena's peri peri, feta yoghurt   225

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DESSERT	BOLAS DE BERLIM deep fried doughnut, almond cream   80
	TARTE AU CITRON lemon tart, vanilla ice cream   90
	MILK TART sweet pastry crust, milk custard filling, cinnamon ice cream   85