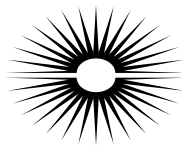


# URCHIN

ELEMENTAL OCEAN DINING BY  
*Gerard van Staden*



# URCHIN

(Veg) Vegetarian

(S) Shellfish

(V) Vegan

(G) Gluten Free

(N) Nuts

## STARTERS

### Lüderitz Oyster (S)

Juniper and cucumber caviar

R 165

### Cape Salmon Trout

Margarita ceviche with heirloom tomatoes, spring onion, bell peppers and jalapeño

R 165

### Tuna

Tuna tartar, cucumber, lime, green mango salad

R 185

R 135

### Lobster (S)

Lobster capellini with lemongrass butter sauce

R 265

### Beetroot (V)

Beetroot served three ways - Candy, yellow and purple

## URCHIN SUSHI

### Dragon Roll

R 155

### Salmon Rose

R 140

### Spicy Tuna Roll

R 110

### Californian Roll

R 110

### Avo Rainbow

R 130

### Nigiri

R 135

### Sashimi

R 50 per portion

## LIGHTER

### Shrimp & Tomato (S)

Hot and sour soup with Asian vegetables, soft herbs, noodles, lemongrass

R 195

### King Prawns (S)

Tempura prawns, soy mayo, vegetable ceviche

R 265

### Chestnut Mushrooms (N/Veg)

Brioche melba, shaved fennel, walnut, goat brie, vinegar

R 140

### Salmon & Kingklip

Salmon and Kingklip carpaccio, toasted parmesan, truffle oil, sweet pepper salad

R 185

### King Scallops (S)

Cucumber, coriander, spring onion, ceviche, chilli candy

R 250

### Sweet Potato Gnocchi (G)

Pineapple dressing and edamame

R 180

## FULLER

### Line Fish

Shaved fennel salad, sprouts, pineapple vinaigrette, Mexican salsa

R 325

### Rack of Sole

Prawns, thermidor sauce, tenderstem broccoli

R 385

### Kabeljou

Turmeric, lemon, leeks, chilli dusted potato crisps and parsley emulsion

R 285

### Langoustine (S)

Langoustine ravioli, creamed lemongrass scented broth, crunchy vegetables, grilled cos, with parmesan foam

R 460

### Aubergine (V)

Burnt aubergine, ratatouille, tomato dressing, vegetable chips

R 195

### Saddle of Karoo Lamb

Mustard greens, heirloom carrots, fondant potatoes, cardamon gravy

R 375

### Rib-Eye Steak

Toast brioche, salsa verde

R 345

## SIGNATURE

### Salmon Trout (G)

Roast cauliflower, sweet potato dumplings, Asian glaze

R 345

### Kingklip

Malay turmeric curry sauce, aubergine, umeboshi

R 315

## DESSERTS

### Mango & Coconut (N)

Coconut meringue, mango passionfruit sorbet, lemon verbena crisps, mango sauce

R 120

### Apple (G)

Tarte tatin, vanilla pod ice cream, salted popcorn

R 95

### Vanilla (G)

Vanilla crème brûlée, Cape gooseberry compote

R 100

### Lemon (N/G)

Tart served with guava citrus compote, lemon macaron

R 130

### Chocolate (N)

Chocolate bubble, flourless chocolate cake, praline, caramelized hazelnuts, berry leather and cardamon ice cream

R 180

### Raspberry

Raspberry mousse with paper leaf meringues, raspberry coulis

R 135

### Cheese Plate (N/G)

Artisanal selected cheese with lavash and fruit compotes

R 265