



URCHIN

(Veg) Vegetarian

(S) Shellfish

(V) Vegan

(G) Gluten Free

(N) Nuts

AUTUMN MENU

2 course **R550**

3 course **R750**

4 course **R850**

STARTERS

Lüderitz Oyster (S)

Juniper and cucumber caviar

Tuna

Tuna tartar, cucumber, lime, green mango salad

Cape Salmon Trout

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

Beetroot (V)

Beetroot served three ways - Candy, yellow and purple

LIGHTER

Shrimp & Tomato (S)

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

King Prawns (S)

Tempura prawns, soy mayo, vegetable ceviche

Chestnut Mushrooms (N/Veg)

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

Avo & prawn (S)

Ritz Urchin style

Sweet Potato (V)

Gnocchi Pineapple dressing and edamame

Mussels (S)

Mussel pot with leek, celery and carrot charcroute

FULLER

Line Fish

Shaved fennel salad, sprouts, pineapple vinaigrette, Mexican salsa

Rack of Sole (S)

Prawns, thermidor sauce, tender stem broccoli

Kabeljou

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

Langoustine (S)

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

Aubergine (V)

Burnt aubergine, ratatouille, tomato dressing, vegetable chips

Oxtail

Curried oxtail, butterbeans Pearl cous-cous tabulate

Saddle of Karoo Lamb

Mustard greens, heirloom carrots, fondant potatoes, cardamon gravy

Rib-Eye Steak (G)

Toast brioche, salsa Verde

Chicken and prawns

Thai chicken, prawn curry, aromatic basmati rice and onion tobacco



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DESSERTS

Mango & Coconut (N)

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

Vanilla (G)

Vanilla crème Brulé, Cape gooseberry compote

Chocolate (N)

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

Apple (G)

Tarte tatin, vanilla pod ice cream, salted popcorn

Lemon (N/G)

Tart served with guava citrus compote, lemon macaroon

Raspberry

Raspberry mousse with paper leaf meringues, raspberry coulis

SIGNATURE SURCHARGE

Salmon Trout (G)

Roast cauliflower, sweet potato dumplings, Asian glaze

R85

King Scallops (S)

Cucumber, coriander, spring onion, ceviche, chilli candy

R95

Kingklip

Malay turmeric curry sauce, aubergine, umeboshi

R55

Mussels (S)

Mussel pot with leek, celery and carrot char crouete

R135

Duck

Bock choy, soya toffee & grilled watermelon with crispy rice crackers

R65

Cheese Plate (N/G)

Artisanal selected cheese with lavash and fruit compotes

R55

Lobster (S)

Lobster capellini with lemongrass butter sauce

R95

URCHIN SUSHI

Dragon Roll
R155

Salmon Rose
R140

Spicy Tuna Roll
R110

Sashimi
R50 per portion

Avo Rainbow
R130

Nigiri
R135

Californian Roll
R 110