

The Excursion Menu

ONLY AT URCHIN RESTAURANT

AT HYATT REGENCY CAPE TOWN

Embark on a 5-course excursion.

R895 per person

Embark on a **five-course Excursion Menu** at Journey Urchin, where each dish reflects the rhythm of the ocean and the essence of Cape Town. A curated culinary journey designed to **surprise, delight, and transport.**

by Chef Marcus Gericke

'Beginbord'

Crayfish ^(S,S)

The beautiful shores of Paternoster really inspired us to keep it simple and elegant.

Warm Starter

Braised Oxtail, Samp and Fynbos Atchar ^(D)

A local favourite, a braised stew which finds its way into many South African homes all year round, which we would love to showcase in its purest form, with a touch of freshness.

Main

Lamb Chops, Onion, Coriander, Tomato Bredie Sauce ^(D,N)

Over the flame as a traditional braai should be. Bringing together not only a classic pairing of Karoo lamb and tomato bredie, but also finding balance in the pickled onions and freshness of the coriander.

Pre-Dessert

Milk Tart, Vanilla, Vrugte Ysblokkie ^(D,E,G)

Bringing the puzzle pieces of all of our cultures, experiences and tastes into one piece.

Dessert

Malva Pudding, Sago, Custard ^(D,E,G)

A stalwart dessert in Western Cape, warm, hearty and comforting, embodied in a new light.

Allergens: G–Gluten D–Dairy E–Egg S–Shellfish S–Seafood N–Nuts V–Vegetarian

Please be advised that all dishes are prepared in a kitchen where allergens are present. While all efforts are made to accommodate dietary requirements, we cannot guarantee the absence of trace allergens in any menu. Prices are inclusive of VAT at 15%. Urchin is a non-smoking restaurant.

Terms and conditions apply.

[BOOK AN EXCURSION](#)

JOURNEY

URCHIN RESTAURANT

At Hyatt Regency Cape Town

For more information, kindly call +27 (0)21 214 1234 or email CPTRC-Sales@hyatt.com
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