

Starters

TEMPURA PRAWNS	140
Prawns in a Crispy Tempura Batter with Spicy Mayo	
PATAGONIAN CALAMARI	115
Grilled with Cajun Paprika Spiced Calamari & Served with Roasted Red Pepper & Lime Purée	
OR	
Fried with Cajun Dusted & Crusted Calamari & Served with Homemade Tartare Sauce	
SALMON & KINGKLIP FISH CAKE	140
Roasted Red Pepper Lime Sauce Served with a Ginger Apple Baby Leaf Salad	
PRAWNS TIAN	145
Crème Fraiche & Mayo Dressed Prawns with Avocado, Caviar, Tomato Concasse & Sesame Wonton	
CAPE MALAY MUSSELS	100
Mild Malay Coconut & Butternut Curry	
SPICY TUNA TARTARE	140
Tuna, Avo, Soya, Lime Dressing & Crispy Fried Shallots	
BEEF CARPACCIO	105
Parmesan, Rocket, Balsamic & Olive Oil	
GOAT'S CHEESE	100
Kataifi Fried Goat's Cheese, Homemade Sweet Chilli & Apple Salad	
FRESH OYSTERS	SQ
Spicy Pickled Tomato Concasse or Shallot Vinaigrette	

Salads

PARANGA SALAD	90
Mixed Lettuce, Cucumber, Tomatoes, Carrots, Danish Feta. Red Cabbage, Boiled Egg & House Salad Dressing Add Avocado - SQ	
CAESAR SALAD	110
Baby Gem Lettuce, Bacon, Soft Poached Egg, Anchovies, Parmesan, Croutons & Caesar Dressing	
BUTTERNUT SQUASH SALAD	125
Roasted Butternut, Baby Spinach, Pine Nuts, Olives, Sundried Tomatoes, Danish Feta & House Salad Dressing	
PULLED CHICKEN SALAD	120
Shredded Slow Roasted Chicken, Danish Feta, Tomatoes, Cucumber, Carrots, Honey & Mustard Dressing Add Avocado - SQ	
SALMON NIÇOISE SALAD	SQ
Seared Norwegian Salmon, New Baby Potatoes, Olives, Cherry Tomatoes & Lettuce	
CRAYFISH SALAD	SQ
Mixed Lettuce, Cucumber, Tomato, Avocado & Crayfish Tail Dressed with Cajun Mayo	

Sushi

FASHION SANDWICHES (4 PC)

Salmon	95
Tuna	85
Prawn	85
California	75

SASHIMI (4 PC)

Salmon	95
Tuna	85

ROSES (4 PC)

Salmon	95
Tuna	90

MAKI (8 PC)

Salmon	95
Tuna	85
Prawn	85
Veg	70

RAINBOW ROLLS (4 PC)

95

CALIFORNIA ROLLS (8 PC)

Salmon	95
Tuna	85
Prawn	85
Veg	70

HAND ROLL (1 PC)

Salmon	95
Tuna	85
Prawn	85
Veg	75

SUSHI SALAD 140

Prawns, Salmon, Tuna, Julienne
Ginger, Apple, Cucumber,
Radish, Baby Leaf Salad &
Asian Lime Dressing

SIGNATURE ROLLS

PARANGA 110

Prawn, Salmon, Tuna, Avocado,
Sesame Seeds,
Wasabi Mayo & Caviar

ULTRA PHILLY 100

Salmon, Cream Cheese, Topped With
Chives & Sweet Unagi Sauce

SPICY TUNA 100

Dressed Ground Tuna, Tuna
Sashimi & Spicy Hot Sauce

PRINCESS LIL ROLL 110

Tempura Prawn, Avocado &
Sweet Unagi Sauce

BUTTERFLY 110

Tempura Shrimp, Avocado &
Unagi Spicy Hot Sauce

ROLLS ROYCE 130

Mayo Dressed Crayfish Tail,
Avocado, Scallions & Caviar

Seafood

(All our Fish & Shellfish are grilled in Olive Oil, Lemon & Butter)

SEAFOOD PLATTER FOR ONE OR TWO	SQ
Langoustines, Tiger Prawns, Crayfish, Kingklip, Patagonian Calamari, Lemon Butter, Garlic Butter & Peri-Peri	
PRAWNS	SQ
Tiger Medium Tiger Giant	
LARGE LANGOUSTINES	SQ
Lemon Butter, Garlic Butter & Peri-Peri	
WHOLE CRAYFISH	SQ
Lemon Butter, Garlic Butter & Peri-Peri	
GRILLED KINGKLIP	220
Warm Tartare Sauce, Tomato, Fresh Peas, Diced Potato, Gem Lettuce, Fresh Herbs & Capers in Lemon Cream	
HERB CRUSTED KINGKLIP	230
Kingklip Fillet with Butter Herb Crust	
GRILLED BABY KINGKLIP	250
Champagne Butter Sauce	
NORWEGIAN SALMON	SQ
Honey, Ginger, Lime & Soya Served with a Ginger, Apple, Radish Baby Leaf Salad	
EPIC FISH & CHIPS	220
Crispy Battered Line Fish, Turmeric Lemon Aioli & Chips	
GRILLED SOLE	195
Brown Butter, Lime & Caper Sauce	
TUNA STEAK	220
Honey, Ginger, Lime & Soya Served with a Ginger, Apple & Radish Baby Leaf Salad	
PATAGONIAN CALAMARI	210
Grilled or Deep Fried Served with Tartare Sauce	

Meat

FILLET	220
Plain Grilled to Your Liking with Homemade Basting Sauce	
PEPPERCORN FILLET	230
Rolled in Dijon Mustard & Mixed Peppercorns	
TRUFFLE FILLET	240
Truffle Butter	
OSTRICH FILLET	190
Plain Grilled to Your Liking with Homemade Basting Sauce	
LAMB CUTLETS	230
Kalamata Olives, Chilli, Garlic, Rosemary & Lemon	
BEEF BURGER	130
250g Patty, Smoked Cheddar, Caramelised Onions, BBQ Sauce & Greens	
BEEF & REEF	SQ
Fillet Steak & Tiger Prawns Served with Peppercorn Sauce	

Poultry

CRUMBED CHICKEN ESCALOPES	135
Rosemary Panko Crusted Chicken Breast with Dijon Mustard Cream	
GRILLED CHICKEN BREAST	125
Sweet & Spicy BBQ Basting	
CHICKEN BURGER	110
Rosemary Panko Crusted Chicken Breast, Mayo, Bed of Greens & Dijon Mustard Cream	

Sauces

TRUFFLE MUSHROOM	40
PEPPERCORN	40
MUSTARD	40
BÉARNAISE	40
PERI-PERI	40

Sides

THIN CUT FRIES	40
MASHED POTATOES	40
BABY NEW POTATOES	40
RICE	40
SEASONAL VEGETABLES	40
SIDE SALAD	40

Dessert

CHOCOLATE FONDANT Crème Anglaise	80
APPLE CRUMBLE Caramel Custard or Vanilla Bean Ice Cream	80
STRAWBERRY & ALMOND MESS Whipped Honey Cream, Caramel Almond Tuile & Fresh Strawberries	70
ROCKY ROAD Chocolate Mousse, Dark Chocolate Brownie, Salted Caramel Nuts, Marshmallows & Espresso Ice Cream	100
PARANGA ICE CREAM Vanilla Bean Ice Cream, Chocolate Sauce, Honeycomb & Marshmallows	90
CRÈME BRÛLÉE Vanilla Bean Custard	65
BANANA BREAD PUDDING With Vanilla Bean Ice Cream	70

Single Malts

GLENMORANGIE 10 YR	60
ARDBEG 10 YR	70
THE MACALLAN 12 YR	70
OBAN 14 YR	110
DALWHINNIE 15 YR	110
TALISKER 10 YR	80
GLENFIDDICH 12 YR	60
GLENFIDDICH 18 YR	130
GLENLIVET 12 YR	50
WOODFORD RESERVE	60

Grappas

CARPENÈ MALVOLTI	55
ASOLANA	60
BROTTO RUTA	50
DALLA CIA CABERNET SAUVIGNON MERLOT	55
NONINO RISERVA ANTICACUVÉE	95
NONINO CHARDONNAY	85
NONINO FRIULANA	45
NONINO MERLOT	85
NONINO TRADIZIONALE	55
NARDINI BIANCA	50

Cognacs & Brandies

OUDE MEESTER DEMANT 10 YR BRANDY	35
VAN RYN'S 10 YR BRANDY	45
KLIPDRIFT GOLD BRANDY	50
BISQUIT CLASSIQUE COGNAC	50
BISQUIT V.S.O.P COGNAC	60
HENNESSY V.S COGNAC	45
HENNESSY V.S.O.P COGNAC	70
RÉMY MARTIN V.S.O.P COGNAC	65
RÉMY MARTIN XIII COGNAC	2 300
COURVOISIER X.O COGNAC	185

Dessert Wines

DELHEIM EDELSPATZ	65
NEDERBURG EDELKEUR	40
KLEIN CONSTANTIA VIN DE CONSTANCE	110
FLEUR DU CAP NOBLE LATE HARVEST	45

Ports & Sherries

ALLESVERLOREN PORT	50
AXE HILL CAPE VINTAGE PORT	65
COCKBURN'S SPECIAL RESERVE	55
DOUGLAS GREEN DRY SHERRY	40
DOUGLAS GREEN MEDIUM CREAM SHERRY	40