

SET MENU 2025

2-course: R375pp

3-course: R450pp

Set menus must be booked at least 48 hours in advance
A gratuity of 10% will be added to the bill

STARTERS

- URBAN PRAWNS**
Tempura Prawns, Served with Papaya and Fresh Cucumber
and a Sweet and Sour Sauce
- POTSTICKERS**
Hoisin Chicken Potstickers Served with Garlic Sautéed Asparagus
and an Asian-Style Soy Sauce
- PORK BELLY**
Crispy Pork Belly, Served with Charred Corn and a Ginger-Soy Glaze
- VEGETABLE SPRING ROLLS** 🌿
Served with Cabbage Slaw and Homemade Sweet Chilli Sauce

MAINS

- KINGKLIP**
Citrus-Spiced Kingklip, Served with Miso Cabbage, Potatoes,
and a Tom Yum Broth
- CLASSIC SIRLOIN**
300g Sirloin, Served with Exotic Mushrooms, Garlic and Herb Butter,
and Rustic Fries
- DUCK YAKISOBA**
Wok-Fried Duck, Buckwheat Noodles and Asian Stir-Fried Vegetables,
with Toasted Black Sesame Seeds
- THAI VEGETABLE CURRY** 🌿
Snow Peas, Broccolini, Eggplant and Baby Corn,
Served with Jasmine Rice and Toasted Coconut

DESSERTS

- BAKED CHEESECAKE**
Served with a Pineapple Compôte, Dehydrated Pineapple
and Sesame Sugar Snaps
- DECADENT CHOCOLATE BROWNIE**
Homemade Gluten-Free Chocolate Brownie
with Vanilla Pod Ice Cream
- TRIO OF SORBET**
Pineapple and Basil, Mango and Lemon