



U R B A N  
U M A M I

## SET MENU 2024

2-course: R320pp

3-course: R400pp

Minimum of 10 pax

Maximum of 50pax



Set menus must be booked at least 48 hours in advance

A gratuity of 10% will be added to the bill total for tables of 10 or more

## STARTERS

- URBAN PRAWNS**  
Tempura prawns, served with papaya and fresh cucumber and a sweet and sour sauce
- TUNA LOIN**  
Wasabi nut-coated and seared tuna, served with a miso and lemongrass caramel, fennel ribbons and crispy spring onions
- PATAGONIAN SQUID**  
Grilled calamari and fried tentacles, served with a lime sour cream
- PORK BELLY**  
Crispy pork belly, served with charred corn and a ginger-soy glaze
- TRIO OF MUSHROOM**   
Mushroom dashi, with grilled exotic mushrooms and topped with tempura king oyster mushrooms

## MAINS

- SHORT RIB**  
Red wine and hoisin marinated, 250g short rib, with beetroot, edamame beans and coconut yoghurt
- ASIAN SPICED SALMON**  
Schimi-spiced salmon, served with furikake baby potatoes, kale salad and ponzu caramel
- DUCK YAKISOBA**   
Served with soy and ginger teriyaki, glass noodles, snow peas, baby corn, bean sprouts and radish
- CLASSIC RIBEYE**  
250g Ribeye, served with teriyaki King Oyster mushrooms and rustic fries
- VEGETABLE KUNG PAO**   
Broccoli, snow peas, baby corn, aubergine, red pepper, sticky rice, tatsoi, roasted peanuts

## DESSERTS

- BAKED CHEESECAKE**  
Served with a pineapple compote and dust
- DECADENT CHOCOLATE BROWNIE**  
Homemade gluten-free chocolate brownie with vanilla pod ice cream
- TRIO OF SORBET**  
Pineapple and basil, mango and lemon



Suitable for vegetarians



Made with gluten-free flour