

2 COURSE LUNCH MENU

Monday - Friday 12pm - 3pm
R195 PER PERSON

STARTERS

PATAGONIAN SQUID

Grilled Calamari and fried tentacles, served with a lime sour cream

DIM SUM

Shredded beef, spring onion and basil dim sum served with a ponzu soya dip

PORK BELLY

Crispy pork belly, served with charred corn and a ginger soy glaze

VEGETABLE SPRING ROLLS (v)

Cabbage slaw and homemade sweet chilli sauce

MAINS

WOK FRIED CHICKEN

Yellow noodles and chicken, tossed in a Teriyaki ginger sauce, served with crispy Asian veg and tempura cauliflower topped with toasted sesame seeds

SIRLOIN

250g sirloin and rustic fries

THAI VEGETABLE COCONUT CURRY (v)

Snow peas, broccolini, eggplant served with jasmine rice and toasted coconut

BEEF RAMEN

200g sliced sirloin, miso stock, shiitake mushrooms, pak choi and bean sprouts, served with mushroom butter, egg noodles and a boiled egg

DESSERTS

TRIO OF SORBET

Pineapple and basil, mango, and lemon