



ELEGANCE. STYLE. FLAIR.

CHEFS PROJECT

POKE

POKE ("POH-KEH") MEANS TO SLICE OR CUT IN HAWAIIAN AND REFERS TO CHUNKS OF RAW FISH - USUALLY TUNA AND SALMON WHICH IS MARINATED IN UMAMI-PACKED SAUCES WITH SESAME SEEDS, TOSSED OVER RICE AND TOPPED WITH FRESH VEGETABLES. THIS DISH THAT IS SIMPLE, HEALTHY, DELICIOUS AND TOTALLY ADDICTIVE, IS MADE UP WITH EDAMAME BEANS, BABY RADISH, CARROT, CUCUMBER, SPRING ONION, AVOCADO AND RED CABBAGE.

SALMON
TUNA
TOFU

R110
R 95
R 85

dim sum

DIM SUM ("DIM SAM") IS A STYLE OF CHINESE CUISINE - PARTICULARLY CANTONESE - PREPARED AS SMALL BITE-SIZED PORTIONS SERVED IN SMALL STEAMER BASKETS. A TRADITIONAL DIM SUM MEAL INCLUDES VARIOUS TYPES OF STEAMED DUMPLINGS WHICH CONTAIN A RANGE OF INGREDIENTS INCLUDING CHICKEN, PRAWNS, PORK AND BEEF. ALL THE DISHES ALONGSIDE ARE SERVED WITH AN ASIAN 7 SPICE DIPPING SAUCE.

PRAWN HAR GOW (4 PCS)

STEAMED DUMPLING WITH PRAWN FILLING

R 75

BLACK PEPPER CHICKEN SHUMAI (4 PCS)

STEAMED DUMPLING WITH CHICKEN AND BLACK PEPPER

R 65

SEAFOOD SHUMAI (4 PCS)

STEAMED DUMPLING WITH SHRIMP AND SEAFOOD

R 75

gourmet focaccia's

CRACKED BLACK PEPPER, RICH DANISH FETA

R 42

GRILLED CHICKEN, FETA CHEESE, FIG PRESERVE, SUNDRIED TOMATO

R 62

BLACK FOREST HAM, BRIE, PEPPADEW

R 72

BABY MARROW, BALSAMIC ROASTED COCKTAIL TOMATOES, RED ONIONS, ROCKET

R 52

SMOKED SALMON, HORSERADISH CREAM, RED ONIONS

R 78

ALL SERVED ON HOME-MADE FOCACCIA DOUGH WITH MOZZARELLA CHEESE FINISHED WITH GARLIC & HERB OIL.

oysters

FRESH OYSTERS SERVED JUST AS THEY WERE CREATED; PERFECTED WITH OUR VODKA & CORIANDER CHUTNEY ON THE SIDE (ALL OYSTERS SUBJECT TO AVAILABILITY)

MEDIUM CULTIVATED
MEDIUM COASTAL
LARGE

R 25
R 30
R 38