



# 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.

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| SALMON        | R110 |
| TEMPURA PRAWN | R110 |
| TUNA          | R 95 |
| TOFU          | 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.

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| <b>PRAWN HAR GOW (4 PCS)</b><br>STEAMED DUMPLING WITH PRAWN FILLING                          | R 75 |
| <b>BLACK PEPPER CHICKEN SHUMAI (4 PCS)</b><br>STEAMED DUMPLING WITH CHICKEN AND BLACK PEPPER | R 65 |
| <b>SEAFOOD SHUMAI (4 PCS)</b><br>STEAMED DUMPLING WITH SHRIMP AND SEAFOOD                    | R 75 |

## focaccia's and pizzas

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| <b>GARLIC AND HERB FOCACCIA</b><br>USING OUR CRISPY THIN PIZZA BASE.   | R 48 |
| <b>FETA AND BLACK PEPPER FOCACCIA</b><br>PERFECTLY CRISPY THIN PIZZA BASE TOPPED WITH DANISH FETA CHEESE AND CRACKED BLACK PEPPER.                                 | R 66 |
| <b>JOHNNY BE GOOD (NO CHEESE)</b><br>THIN, CRISPY PIZZA BASE WITH OUR HOMEMADE TOMATO SAUCE WITH OREGANO, FRESH SLICED TOMATO, BASIL PESTO AND FRESH BASIL LEAVES. | R 68 |

FOR OUR RANGE OF PIZZA PLEASE ASK TO SEE THE SIROCCO MENU

## oysters

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

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| COCKTAIL COASTAL OYSTERS | R 16 |
| MEDIUM CULTIVATED        | R 26 |
| MEDIUM COASTAL           | R 32 |
| LARGE                    | R 38 |