

STARTERS

FRESH SALDANHA OYSTERS

3 Oysters -85-

6 Oysters -155-

12 Oysters -285-

Classic: Served on a bed of crushed ice with fresh lemon wedges.

Rockefeller: Baked oysters with creamy spinach, butter and parmesan.

CAVIAR

Beluga 15g SQ

Royal 15g SQ

Imperial 50g SQ

ESCARGOT

(LOCALLY AND SUSTAINABLY SOURCED SOUTH AFRICAN SNAILS)

Snails served with your choice of lemon butter or garlic butter sauce, fresh Italian parsley and parmesan cheese.

-125-

THAI PRAWNS

4 prawns lightly grilled with olive oil, served on a bed of Asian stirfry, with a luscious Thai coconut sauce.

-120-

GRILLED BABY CALAMARI

Calamari tubes and tentacles, grilled with olive oil, served on a bed of baby greens with your choice of lemon butter or garlic butter sauce.

-115-

CRISPY BABY CALAMARI

Calamari tubes and tentacles, fried with tempura flour, served on a bed of fresh beetroot and carrot, with a spicy peanut dressing, toasted sesame seeds and a lemon wedge.

-115-

CRAYFISH TIAN

Our signature butter poached crayfish tail, served on top of layered avocado, fresh tomato salsa, petit salad and cream cheese.

-155-

VENISON CARPACCIO

Thinly sliced venison, topped with rocket, crispy fried capers, parmesan shavings and balsamic reduction.

-115-

PERI-PERI CHICKEN LIVERS

Pan-fried chicken livers served in a spicy peri-peri sauce, topped with a crème fraîche rizzle, served with a Portuguese roll or Beluga toast.

-105-

BELUGA MUSSEL BOWL

Steamed mussels, served with your choice of creamy lemon butter or garlic butter sauce and Beluga toast.

-95-

MUSHROOM GNOCCHI 

Potato dumplings served in a truffle emulsion and finished with parmesan shavings and a crispy risotto ball.

VEGAN OPTION AVAILABLE. 

-105-

BEETROOT TARTAR 

Balsamic roasted beetroot, layered with creamy avocado, home-made cashew cream and topped with balsamic reduction.

-85-

SEAFOOD BOUILLABAISSE

Fragrant crayfish infused fish broth, served with a medley of mussels, line fish, baby calamari and crayfish tail.

-155-

MAIN MEALS

SPICY COCONUT RAMEN BOWL ✓

Spicy coconut broth infused with ginger, served with chilli, pak choi, spring onion, shiitake mushrooms and broccoli. Garnished with mint, coconut flakes, a crispy rice paper and green oil.

CHOOSE YOUR PROTEIN

Shoyu marinated chicken
 Ponzu marinated tofu ✓
 Korean spicy beef
 Prawn
 -205-

HOUSE SALAD ✓

Mixed petit salad leaves, tossed with fresh herbs and our house vinaigrette, topped with cucumber, red onion, cherry tomatoes, carrots and olives.

-90-

ADD ON:

Avocado	-25-
Feta	-20-
Chicken Breast	-40-
Smoked Salmon	-55-
Tofu	-30-
Prawn	-55-

TRINCHADO 🍷

(SERVED WITH YOUR CHOICE OF CRUSHED BABY POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, ROASTED VEGETABLES OR SALAD)

Tender beef cubes, marinated and cooked in our secret Madeiran sauce, infused with spicy tomato and red pepper and served with a Portuguese roll.

-235-

BELUGA BURGER (ASK YOUR WAITER FOR OPTIONS AVAILABLE)

(SERVED WITH YOUR CHOICE OF CRUSHED BABY POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, ROASTED VEGETABLES OR SALAD)

Flame grilled home-made patty, topped with melted Emmental cheese, smokey tomato chutney, onion marmalade and panko crumbed onion rings, presented on a toasted sesame roll with sriracha yogurt.

-195-

VEGAN OPTION AVAILABLE. ✓

STEAK

(SERVED WITH YOUR CHOICE OF CRUSHED BABY POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, ROASTED VEGETABLES OR PAP AND CHAKALAKA)

Served with butter compound and your choice of either mushroom sauce, pepper sauce or beef jus.

200g Rib Eye	-255-
300g Rib Eye	-325-
200g Fillet	-325-
300g Fillet	-395-
500g Prime Rib on the bone	-385-
500g Tomahawk on the bone	-385-

MALABAR SEAFOOD CURRY

A medley of seafood (line fish, prawns and calamari), served in a creamy coconut sauce with pilaf rice, bean sprout and sesame seeds.

-235-

LAMB CURRY

Tender lamb, braised and served in a traditional curry sauce. Served with pilaf rice, a home-made roti and sambals on the side.

-235-

ANGRY THAI CHICKEN CURRY

Coconut based curry with tender chicken cubes, broccoli, baby corn and pilaf rice. Garnished with fresh sprouts and coriander.

-195-

VENISON LOIN

Venison loin, served with buttered mashed potato, seasonal vegetables and a berry jus.

-245-

PERI-PERI HALF CHICKEN

(SERVED WITH YOUR CHOICE OF CRUSHED BABY POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, ROASTED VEGETABLES OR SALAD)

Half a chicken marinated in a peri-peri and chilli basting sauce, grilled to perfection.

-195-

SESAME CRUSTED TUNA

(SERVED WITH YOUR CHOICE OF CRUSHED BABY POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, ROASTED VEGETABLES OR SALAD)

Black and white sesame crusted tuna, seared to perfection, presented on a bed of wilted pak choi, topped with wasabi mayo and tomato salsa.

-245-

NORWEGIAN SALMON

(SERVED WITH YOUR CHOICE OF CRUSHED BABY POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, ROASTED VEGETABLES OR SALAD)

Norwegian Salmon fillet, seared to perfection presented on a bed of wilted pak choi, served with lemon butter or garlic butter sauce and toasted sesame seeds.

-295-

LINE FISH

(SERVED WITH YOUR CHOICE OF CRUSHED BABY POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, ROASTED VEGETABLES OR SALAD)

Grilled Line fish, served with your choice of lemon butter or garlic butter sauce, fresh tomato salsa and a lemon wedge.

-215-

BABY KINGKLIP

(SERVED WITH YOUR CHOICE OF CRUSHED BABY POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, ROASTED VEGETABLES OR SALAD)

A whole grilled baby kingklip, served with your choice of lemon butter or garlic butter sauce, presented on a bed of wilted pak choi with salsa verde and fresh tomato salsa.

-235-

PRAWN PLATTER

(SERVED WITH YOUR CHOICE OF CRUSHED BABY POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, ROASTED VEGETABLES OR SALAD)

A Beluga favourite. 1kg of delicious prawns, lightly spiced and grilled with olive oil and a choice of either lemon butter, garlic butter or peri-peri sauce.

-435-

BELUGA MUSSEL BOWL

Steamed mussels, served with your choice of creamy lemon butter or garlic sauce, pilaf rice and Beluga toast.

-185-

GRILLED BABY CALAMARI

(SERVED WITH YOUR CHOICE OF CRUSHED BABY POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, ROASTED VEGETABLES OR SALAD)

Calamari tubes and tentacles, grilled with olive oil, served on a bed of baby greens with your choice of lemon butter or garlic butter sauce.

-215-

CRISPY BABY CALAMARI

(SERVED WITH YOUR CHOICE OF CRUSHED BABY POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, ROASTED VEGETABLES OR SALAD)

Calamari tubes and tentacles, fried with tempura flour, served on a bed of fresh beetroot and carrot, with a spicy peanut dressing, toasted sesame seeds and a lemon wedge.

-215-

SEAFOOD PLATTER FOR 2

This platter filled with 2 poached Crayfish, 4 grilled king prawns, 2 grilled langoustines, grilled line fish, fresh calamari tubes and tentacles (grilled or crispy) and 8 creamy garlic mussels.

Served with pilaf rice, rustic fries, lemon and garlic butter sauce, peri-peri sauce and sriracha yogurt, garnished with fresh lemon wedges and micro herbs.

-1550-

SEAFOOD PLATTER FOR 4

This platter filled with 4 poached Crayfish, 8 grilled king prawns, 4 grilled langoustines, grilled line fish, fresh calamari tubes and tentacles (grilled or crispy) and 16 creamy garlic mussels.

Served with pilaf rice, rustic fries, lemon and garlic butter sauce, peri-peri sauce and sriracha yogurt, garnished with fresh lemon wedges and micro herbs.

-2850-

IN THE SHELL

Langoustine	-SQ-
King Prawn	-SQ-
West Coast Crayfish	-SQ-
Tiger Giant Prawn	-SQ-
Perlemoen	-SQ-

SIDES

Rustic Fries	-35-
Pilaf Rice	-35-
Side Salad	-35-
Roasted Vegetables	-35-
Crushed baby potatoes with herbs	-35-
Buttered mashed potatoes	-35-
Pap and chakalaka	-35-
Gluten free roll	-30- ☒

DIM SUM

Dim Sum is a very delicate and must be served piping hot. Our kitchen ensures that your Dim Sum is served as soon as they have reached perfect temperature, straight out of the steamer. For this reason your Dim Sum will arrive when ready and not necessarily in harmony with our sushi and A la Carte kitchen.

DUMPLINGS

(3 PIECES)

Prawn and ginger

-95-

Chive and vegetable ✓

-60-

POT STICKERS

(3 PIECES PAN-FRIED DUMPLINGS)

Spicy chicken and peanut

-85-

Gojuchang beef

-70-

WONTONS

(3 PIECES)

Prawn

-95-

Shoyu chicken

-75-

FAVOURITES

Spicy seasonal vegetable gyoza (3) ✓

-65-

Chilli and garlic edamame beans ✓ ⊗

-80-

Prawn har gow (3) ⊗



-95-

Tempura Prawns (6)

-150-

ALL DIM SUM IS SERVED WITH PONZU DIPPING SAUCE.

CALIFORNIA ROLLS (8 PIECES)

Salmon	-105-	
Tuna	-105-	
Prawn	-105-	
Spicy Salmon	-105-	
Spicy Tuna	-105-	
Vegetarian	-65-	
Vegan	-65-	


SASHIMI (4 PIECES)

Salmon	-95-
Tuna	-95-
Spicy Tuna	-95-

FASHION SANDWICHES (2 PIECES)

Salmon	-75-	
Tuna	-75-	
Vegan	-75-	


HAND ROLL (1 PIECE)

Salmon	-85-	
Tuna	-85-	
Prawn	-85-	
Crab	-85-	
Vegan	-70-	


NIGIRI (2 PIECE)

Salmon	-75-
Tuna	-75-
Prawn	-75-
Bean Curd	-65-

MAKI (6 PIECE)

Salmon	-75-	
Tuna	-75-	
Prawn	-75-	
Avocado	-65-	

FAVOURITES

Rainbow Roll (4 pieces)	-85-	
Salmon Roses (4 pieces)	-105-	
Vegan Roses (4 pieces)	-65-	
Crab Stick Salad	-70-	

POKE BOWL

Sticky sushi rice, nori, avocado, red cabbage, carrots, red pepper, cucumber, sesame seeds with choice of either spicy peanut dressing or ponzu sauce.

Salmon	-145-	
Tuna	-145-	
Tofu	-95-	

BELUGA SPECIALITIES

DANIEL'S DREAM (8)

Seared salmon on the outside, fresh salmon, tempura prawn, cucumber and cream cheese on the inside, topped with kewpie mayo and caviar.

-140-

TEMPURA PRAWN ON TOP (8)

Seared tuna California roll, topped with tempura prawn, chilli bean mayo, avocado and sesame seeds.

-165-

PRAWN TEMPURA ROLL (8)

Tempura prawn, avocado and sesame seeds.

-125-

BAM BAM ROLL (8)

Tempura prawn and avocado, chilli bean mayo, kewpie mayo and sesame seeds, wrapped in cucumber.

-130-

FIRECRACKER ROLL (8)

Tempura tuna, avocado, kewpie mayo, sesame seeds and 7 spices.

-135-

TUNA CRUNCH (8)

Tuna California roll with cream cheese, rolled in tempura batter and fried. Topped with kewpie mayo and sweet chilli sauce.

-155-

GREEN DRAGON (8)

Tempura fried prawn, cucumber sticks and avocado wrapped in seaweed and rice, topped with sweet chilli sauce, sweet Indonesian soy suree and sesame seeds.

-155-

SNOW DRAGON ROLL (8)

Tempura prawn California roll, wrapped in salmon and tuna, topped with creamy crab salad and drizzled with sweet chilli sauce, sweet Indonesian soy suree, spring onion and sesame seeds.

-180-

BONGANI'S CRISPY TEMPURA ROLL (8)

Tuna California roll, topped with tempura prawn, sweet chilli sauce, kewpie mayo, spring onion and sesame seeds.

-205-

DANIEL'S CRISP (8)

Tempura salmon skin, avocado, sesame seeds, kewpie mayo and sweet chilli sauce.

-120-

BELUGA BRILLIANT (8)

Chopped fried salmon, avocado, cucumber, wasabi mayo, 7 spices and spring onion.

-135-

SAMURAI ROLL (8)

Seared tuna, prawn tempura, topped with avocado and sweet Indonesian soy suree.

-135-

CARIN'S ROLL (8)

Prawn tempura, avocado, creamy 7 spice prawn, spring onion and sweet Indonesian soy suree.

-150-

RICE FREE SUSHI**VOLCANO ROLL (8)**

Salmon, avocado, steamed prawn, cucumber on the outside with chilli bean mayo and sweet Indonesian soy suree.

-150-

RED ROOF ROLL (4)

Avocado, pickled vegetables and kewpie mayo, wrapped in seared tuna with 7 spice and kewpie mayo.

-90-

BAM BAM ROLL (8)

Tempura prawn and avocado, chilli bean mayo and sesame seeds, wrapped in cucumber.

-130-

VEGAN SPECIALITIES ✓**FIESTA (8)** ✓

Cucumber, avocado, carrot, red pepper and seared tofu.

-95-

VEGAN SUPREME ROLL(8) ✓

Avocado, cucumber, pickled vegetables and vegan mayo, wrapped in bean curd.

-95-

TOFU CRUNCH (8) ✓Tempura tofu, avocado, cucumber, red pepper, sesame seeds, rolled in tempura batter and fried.
Topped with vegan mayo and sweet Indonesian soy suree.

-95-

SUSHI COLLECTIONS**CHEF'S COLLECTION – 15 PIECE SELECTION**Salmon roses (2), seared tuna, tuna and salmon sashimi (3), rainbow rolls (4), tuna crunch (4),
tuna and salmon nigiri (2).

-395-

DANIEL'S COLLECTION – 22 PIECE SELECTIONSalmon roses (4), seared tuna, tuna and salmon sashimi (6), rainbow roll (4), Daniel's crisp (4),
Beluga Brilliant (4).

-495-

BELUGA COLLECTION – 28 PIECE SELECTIONSalmon roses (6), seared tuna, tuna and salmon sashimi (6), rainbow roll (4), prawn California roll (4),
Beluga Brilliant (4), tuna and salmon nigiri (4).

-595-

DESSERT

PERSIAN ORANGE AND ALMOND CAKE ✓ ☯

A decadent almond and orange sponge cake soaked in a rich orange syrup, served with vanilla poached citrus, toasted almond flakes, citrus peel and vanilla ice cream.

-80-

CHOCOLATE FONDANT

Goey chocolate fondant served with coffee anglaise and vanilla pod ice cream.

-90-

WHITE CHOCOLATE BEIGNETS

Deep fried white chocolate balls, served with salted caramel sauce and vanilla pod ice cream.

-105-

CRÈME BRÛLÉE

Cinnamon infused crème brûlée, topped with crispy flambeed sugar and a pistachio nut tuille.

-90-

MALVA PUDDING

Rooibos infused malva pudding topped with crème anglaise drizzle.

-85-

CHOCOLATE BROWNIE ✓

Delicious black bean and almond flour chocolate brownie. Served with vanilla ice cream, strawberry and cocoa dusting.

-95-

BAKED CHEESE CAKE

A classic smooth and creamy baked cheese cake, served with a passionfruit compote.

-90-

ALCOHOLIC DESSERT 

FOR WHEN WE FEEL JUST A LITTLE NAUGHTY...

WHITE CHOCOLATE MARTINI

Our secret recipe.

-70-

IRISH / KAHLUA COFFEE

Irish -65-

Kahlua -70-

DOM PEDRO

Regular -25- / Vegan -35-

Jameson -40-

Kahlua -30-

Amarula -20-

Frangelico -30-

Stroh Rum -40-

Peppermint -20-