



Beluga



Disclaimer: In preparation of our fine food, we use ingredients which may contain **gluten, dairy, seafood, shellfish, nuts, eggs, sesame seeds, soya, maize, citrus** amongst others. Whilst every effort is made to identify the ingredients for the patron, cross-contamination may occur: please refrain from these dishes should you be **allergic** to these ingredients.
We thank you for your understanding.

STARTERS

FRESH SALDANHA OYSTERS

Served on crushed ice with fresh lemon wedges.

3 Oysters	-120-
6 Oysters	-215-
12 Oysters	-395-

CAVIAR

Beluga 15g	-SQ-
Royal 15g	-SQ-
Imperial 50g	-SQ-

ASIAN PRAWNS

Grilled prawns (4) set on Ramen noodles, coated in sweet soy sauce with green vegetable stir-fry and sesame seeds.

-145-

BABY SQUID

GRILLED: Calamari tubes and tentacles grilled with a hint of Cajun spice, served with fresh seasonal salsa and lemon aioli.

OR

CRISPY: Calamari tubes and tentacles, coated in tempura flour and fried till crispy, drizzled with our signature spicy peanut dressing. 🥜

-150-

VENISON CARPACCIO

Herb crusted Venison, thinly sliced and topped with horseradish crème fraiche, fresh herbs, orange segments and citrus vinaigrette.

-125-

PERI-PERI CHICKEN LIVERS 🌶️

Pan fried chicken livers served in our homemade peri-peri sauce, with a crispy Portuguese roll.

-125-



alcohol



spicy



nuts



vegan



vegetarian



gluten free

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BEETROOT FALAFEL  

Roasted beet and chickpea fritters served on yogurt chili crushed avocado, petit salad, toasted cashews and sesame seeds, dressed with a green tahini dressing.

-130-

CRISPY TOFU  

Tempura fried tofu served with an Asian cucumber salad, sticky rice, fresh avocado and our signature spicy peanut dressing.

-115-

ASIAN CRAYFISH SALAD 

Steamed crayfish tossed with petit salad, mango (seasonal), cucumber, toasted cashew nuts, carrots and finished with a ginger chilli mint vinaigrette.

-335-

TABBOULEH SALAD STACK  

Bulgar wheat mixed with Italian parsley, tomatoes, spring onions, mint and lemon, stacked with fresh avocado, citrus segments, cashew crème and crispy chickpeas.

-140-

TUNA CEVICHE

Fresh tuna marinated with spring onions, bell peppers, cucumber, fresh herbs and a lemon soy vinaigrette, served with Beluga toast.

-225-

BELUGA MUSSEL BOWL

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

-110-



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MAIN MEALS

RAMEN BOWLS 🌶️

Ramen noodles set in a bowl with shiitake mushrooms, baby corn, edamame beans, pak choi and topped with a spicy coconut broth.

Choose your protein:

Shoyu marinated chicken	-210-
Ponzu marinated tofu 🌱	-195-
Korean spicy beef	-230-
Prawns (4)	-220-

SUMMER SALAD 🥑

Petit salad tossed with a citrus vinaigrette, mango (seasonal), blueberries, cucumber, radish and carrots. Finished with toasted nuts, fresh avocado and creamy feta.

-145-

COBB SALAD

Sliced spinach and baby leaves topped with a boiled egg, cucumber, tomatoes, fresh avocado and blue cheese.

-135-

Add:

Grilled chicken	-65-
Seared beef	-95-
Grilled prawns (4)	-80-

BITOQUE

200g Beef fillet seared to perfection and smothered with our secret Madeiran sauce made with black olives and paprika, topped with a fried egg. Served with rustic fries on the side.

-290-

BELUGA BURGER

(Served with your choice of rustic fries or salad)

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

-220-



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BEEF STEAK

(Served with your choice of crushed baby potatoes, rustic fries, pilaf rice, buttered mashed potatoes, roasted vegetables or pap and chakalaka)

200g Rib Eye	-335-
300g Rib Eye	-395-
200g Fillet	-285-
300g Fillet	-345-
500g Prime Rib on the bone	-395-
500g Tomahawk on the bone	-395-

MALABAR SEAFOOD CURRY

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

-245-

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.

-255-

ANGRY THAI CHICKEN CURRY

Coconut based chicken curry with seasonal vegetables and pilaf rice.

-205-

VENISON LOIN

Pan seared venison loin set on buttered mashed potatoes with roasted vegetables and finished with a rich jus.

-285-

PERI-PERI HALF CHICKEN

(Served with your choice of crushed baby potatoes, rustic fries, pilaf rice, buttered mashed potatoes, roasted vegetables or salad)

Half a chicken marinated in our peri-peri sauce and flame grilled to perfection.

-265-

SESAME CRUSTED TUNA

(Served with your choice of crushed baby potatoes, rustic fries, pilaf rice, buttered mashed potatoes, 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 seasonal salsa.

-280-



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NORWEGIAN SALMON

(Served with your choice of crushed baby potatoes, rustic fries, pilaf rice, buttered mashed potatoes, 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 seasonal salsa.

-305-

LINEFISH

(Served with your choice of crushed baby potatoes, rustic fries, pilaf rice, buttered mashed potatoes, roasted vegetables or salad)

Grilled line fish, served with your choice of lemon butter or garlic butter sauce and fresh seasonal salsa.

-265-

BABY KINGKLIP

(Served with your choice of crushed baby potatoes, rustic fries, pilaf rice, buttered mashed potatoes, roasted vegetables or salad)

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

-255-

PRAWN PLATTER

(Served with your choice of crushed baby potatoes, rustic fries, pilaf rice, buttered mashed potatoes, 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.

-495-

BELUGA MUSSELS

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

-195-



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BABY SQUID

(Served with your choice of crushed baby potatoes, rustic fries, pilaf rice, buttered mashed potatoes, roasted vegetables or salad)

GRILLED: Calamari tubes and tentacles grilled with a hint of Cajun spice, served with your choice of lemon butter or creamy garlic sauce.

OR

CRISPY: Calamari tubes and tentacles, coated in tempura flour and fried till crispy, drizzled with our signature spicy peanut dressing. 🥜

-295-

SEAFOOD PLATTER FOR 2

This platter is 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 mayonnaise, garnished with fresh lemon wedges and micro herbs.

-1650-

SEAFOOD PLATTER FOR 4

This platter is 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 mayonnaise, garnished with fresh lemon wedges and micro herbs.

-2950-

IN THE SHELL

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



alcohol



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PASTA


SUNDRIED TOMATO AND SPINACH PENNE SERVED IN A CREAMY PARMESAN SAUCE ✓

Penne	-195-
Gluten Free Penne 	-225-
Add Chicken	-65-
Add Seared Beef	-95-


GREEN VEGETABLE PENNE WITH ROCKET AND MUSTARD PESTO ✓

Penne	-170-
Gluten Free Penne 	-185-
Add Chicken	-65-
Add Prawns (4)	-80-

ARRABIATA PENNE WITH ROASTED VEGETABLES AND BLACK OLIVES ✓

Penne	-160-
Gluten Free Penne 	-185-
Add Chicken	-65-
Add Prawns (4)	-80-

SIDES

Rustic Fries	-40-
Pilaf Rice	-40-
Salad	-40-
Roasted Vegetables	-40-
Crushed baby potatoes	-40-
Buttered mashed potatoes	-40-
Pap and chakalaka	-40-
Gluten free roll 	-40-



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DIM SUM

Dim Sum is 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	-110-
Chive and vegetable 	-70-

POT STICKERS

(3 PIECES PAN-FRIED DUMPLINGS)







Spicy chicken and peanut  	-90-
Gojuchang beef	-110-

WONTONS

(3 PIECES)



Prawn	-120-
Shoyo chicken	-80-

FAVOURITES

Spicy seasonal vegetable gyoza (3)  	-70-
Chilli and garlic edamame beans   	-80-
Prawn har gow (3) 	-120-
Tempura Prawns (6)	-150-

SUSHI

CALIFORNIA ROLLS (8)

Salmon	-145-
Tuna	-145-
Prawn	-135-
Spicy Salmon	-150-
Spicy Tuna	-150-
Vegetarian 	-75-
Vegan 	-75-

SASHIMI (4)

Salmon	-110-
Tuna	-110-
Spicy Tuna 	-110-

FASHION SANDWICHES (2)

Salmon	-85-
Tuna	-85-
Prawn	-85-
Vegan 	-75-

HAND ROLL (1)

Salmon	-105-
Tuna	-105-
Prawn	-95-
Crab	-95-
Vegan 	-80-

NIGIRI (2)

Salmon	-85-
Tuna	-85-
Prawn	-75-
Prawn & Bean Curd	-110-
Bean Curd	-80-

MAKI (6)

Salmon	-100-
Tuna	-100-
Prawn	-85-
Avocado 	-75-
Cucumber 	-75-



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FAVORITES

Rainbow Roll (4)	-105-
Salmon Roses (4)	-115-
Vegan Roses (4) 	-75-
Crab Stick Salad	-70-
Sashimi Salad	-265-
Seared Tuna Salad	-295-
Prawn Salad	-145-

POKE BOWL

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

Salmon	-185-
Tuna	-185-
Tofu 	-125-

BELUGA SUSHI SPECIALITIES

DANIEL'S DREAM (8)

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

-180-

TEMPURA PRAWN ON TOP (8)

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

-190-

PRAWN TEMPURA ROLL (8)

Tempura prawn, avocado and sesame seeds.

-125-

BAM BAM ROLL (6)

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

-130-

FIRECRACKER ROLL (8)

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

-155-



alcohol



spicy



nuts



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TUNA CRUNCH (8)

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

-175-

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.

-135-

BELUGA BRILLIANT (8)

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

-175-

SAMURAI ROLL (8)

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

-140-

CARIN'S ROLL (8)

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

-150-

SALMON WASABI STACK (8)

Salmon fashion sandwiches with wasabi, kewpie mayo and caviar.

-140-



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RICE FREE SUSHI

VOLCANO ROLL (8)

Salmon, avocado, steamed prawn, wrapped in cucumber with chilli bean mayo and sweet Indonesian soy suree.

-160-

RED ROOF ROLL (4)

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

-95-

BAM BAM ROLL (6)

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.

-105-

VEGAN SUPREME ROLL (8)

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

-105-

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.

-115-



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SUSHI COLLECTIONS

CHEF'S COLLECTION (15)

Salmon roses (2), seared tuna, tuna and salmon sashimi (3), rainbow roll (4), tuna crunch (4), tuna and salmon nigiri (2).

-395-

VEGAN COLLECTION (15)

Vegan roses (3), fiesta (4), tofu crunch (4) and vegan supreme roll (4).

-260-

DANIEL'S COLLECTION (22)

Salmon roses (4), seared tuna, tuna and salmon sashimi (6), rainbow roll (4), Daniel's crisp (4) and Beluga Brilliant (4).

-495-

BELUGA COLLECTION (28)

Salmon 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-

ULTIMATE SUSHI COLLECTION (52)

Rainbow Roll (4), salmon roses (4), tuna crunch (4), vegetarian crunch (4), salmon California (4), tuna California (4), salmon, tuna and bean curd nigiri (6), snow dragon (4), vegan supreme roll (4), fiesta (4), salmon and tuna sashimi (6) and Daniel's crisp (4).

-950-

EXPRESS CHEF'S COLLECTION (10)

Salmon roses (2), tuna and salmon sashimi (2), rainbow rolls (2), tuna crunch (2), tuna and salmon nigiri (2).

-235-

EXPRESS VEGAN COLLECTION (10)

Vegan roses (2), fiesta (4), tofu crunch (2) and vegan supreme roll (2).

-150-



alcohol



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DESSERTS

CHOCOLATE GANACHE TART

Rich dark chocolate, set in a biscuit base, served with raspberry sorbet.

-135-

CHOCOLATE FONDANT

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

-95-

WHITE CHOCOLATE BEIGNETS

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

-115-

BAKED OREO CHEESECAKE

Vanilla baked cheesecake topped with dark and white chocolate ganache, served with Chantilly cream.

-160-

CRÈME BRULEE

Classic vanilla baked custard served with pistachio tuille biscuit.

-95-

MALVA PUDDING

Rooibos infused malva pudding topped with crème anglaise.

-95-

PERSIAN ORANGE & ALMOND CAKE

Decadent almond cake drenched with orange syrup and served with vegan vanilla ice cream.

-90-

CHEESE PLATTER

A selection of 3 cheeses served with preserve, savory biscuits and fresh fruit.

-295-

ALCOHOLIC DESSERT

WHITE CHOCOLATE MARTINI

Our secret recipe.

-75-

IRISH COFFEE

-75-

KAHLUA COFFEE

-65-

AMARULA COFFEE

-55-

BRANDY COFFEE

-60-

DOM PEDRO

Regula / Vegan 

Jameson	-95-
Kahlua	-80-
Amarula	-70-
Frangelico	-80-
Stroh Rum	-100-
Peppermint	-65-



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