



Beluga



TWO COURSE LUNCH

-195-

**THREE COURSE
LUNCH OR DINNER**

-245-



FIRST COURSE

DUCK LIVER CRÈME BRÛLÉE

Apple preserve, bread wafers

CALAMARI

Spice-fried baby calamari, crispy pickled vegetables, spicy peanut dressings

TUNA CRUNCH (8)

Tuna tempura, cream cheese, tempura battered, QP mayo, sweet chilli reduction

BEEF CARPACCIO

Sundried tomato, parmesan, balsamic reduction

RISOTTO BALLS

Truffle emulsion, buffalo mozzarella

HOUSE SALAD


Pea shoots, double milk feta, mixed leaves

DIM SUM

Spicy peanut, chicken, coriander pot stickers

TOFU CRUNCH (8)

Tempura tofu, avo, cucumber, red pepper, sesame seeds, vegan mayo, sweet soy



SECOND COURSE

SOUS VIDE CHICKEN

Chicken breast, coriander, ginger and garlic paste,
crushed potato, ponzu sauce (contains saki) 🍷

LINEFISH

Lemon beurre blanc, crushed potatoes.

STACKED SUSHI PLATE

Seared tuna, tuna and salmon sashimi (3),
prawn nigiri(2), California rolls(4) salmon stack.

ANGRY CHICKEN CURRY

Tomato salsa, fresh coriander, fragrant rice.

MUSHROOM GNOCCHI

Truffle emulsion, 14-month matured parmesan shavings.

PRETTY PLATE 🍷

Fried tofu, seasonal roast vegetables,
spinach, pak choi, sweet soya sauce.

MISO LINEFISH

Roasted vegetables, tomato salsa.

FILLET

Roasted baby potatoes, peri-peri reduction, pickled onions.



THIRD COURSE

DESSERTS

Cappuccino (substitute soya milk )

Lemon Posset

Simply Ice Cream

White Chocolate Beignets

Vanilla Crème Brûlée

Coco-Mango Balls 

- OR -

COCKTAILS

Apple Martini





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