Beluga

FOOD
MENU

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 kind understanding.

STARTERS

OYSTERS
Fresh West Coast Export Oysters.
-27 (Each)-

THAI PRAWNS
Lemongrass, garlic, chilli, coriander fritters.
-120-

BABY CALAMARI
Fresh citrus, macerated, flash-grilled.
-80-

PRAWN TIAN
Herb-butter poached, avocado crème fraiche, baby leaves.
-120-

SMOKED ANGEL FISH PATÉ
Tarragon butter, bread wafers.
-70-

CRISPY CALAMARI
Spice-fried baby calamari, crispy pickled vegetables, spicy peanut dressing.
-65-

MUSSELS
Pan-fried mussels in a creamy garlic sauce.
-85-

SPRINGBOK CARPACCIO
Basil pesto, baby leaves, parmesan crisp.
-95-

DUCK LIVER CRÉME BRÛLÉE
Apple preserve, bread wafers.
-70-

BEEF CARPACCIO
Sundried-tomato, parmesan, balsamic reduction.
-90-

ASIAN CORIANDER BEEF SALAD
Mixed leaves, sweet soya beef strips, sesame seeds, red onion,
red peppers, mangetout, spicy peanut dressing (V) add tofu.
-85-

ASIAN PEANUT CHICKEN SALAD
Ginger chicken strips, shredded carrot, mixed leaves, red onion,
bean sprouts, red peppers, spicy peanut dressing (V) add tofu.
-80-

HOUSE SALAD
Pea shoots, double-milk feta, mixed leaves, red onion, red pepper.
-70-

(V) - Vegan substituted dish.

Kindly note that a 10% gratuity will be added to the bill for tables of 8 people or more.

MAINS

VEGAN

PESTO PANZEROTTI

Spinach and sweet potato panzerotti, olive oil, basil, chilli flakes, pine nuts.

-140-

PRETTY PLATE

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

-135-

VEGETARIAN

RISOTTO BALLS

Buffalo mozzarella, crème créole, baby leaf salad.

-140-

MUSHROOM GNOCCHI

Truffle emulsion, parmesan shavings, risotto ball.

-130-

MEAT

SPRINGBOK

Butternut purée, grilled potatoes or fries, blackberry-honey sauce.

-195-

TRUFFLE FILLET

Mushroom cannelloni, mozzarella risotto balls, truffle emulsion.

-290-

MATURE BEEF 180g / 240g

Flaked sea salt Fillet **-175 / 195-**

Pepper-crusted Fillet **-175 / 195-**

Sumptuous Sirloin **-155 / 175-**

Butter-brushed Rump **-155 / 175-**

Lightly Marinated Rib Eye **-175 / 195-**

All served with pomme croquet, onion marmalade and tomato salsa.

All fillets are cooked sous vide and finished off in the pan.

Larger cuts are available upon request **-SQ-**

SIGNATURE SEAFOOD

Beef fillet, whole baby West/East Coast crayfish, crème creole and lemon veloute sauce served with crushed potatoes, roasted vegetables or fries.

-375-

MORE THAN BEEF WELLINGTON

Fillet, duck liver pâté, puff pastry, beef reduction.

-195-

TRINCHADO

Tender beef cubes in a spicy Portuguese sauce served with your choice of fries, buttered mash, rice or bread.

-175-

BEEF RIBS

Slow-braised, deboned, XO basting.

-185-

- Contains alcohol.

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SEAFOOD

PEPPER-CRUSTED TUNA

Roasted red pepper, Asian salad, pepper velouté.

-195-

SESAME-CRUSTED TUNA

Pak choi, crushed potato, wasabi aioli.

-195-

KINGKLIP

Buttered mash, tomato salsa, lemon beurre blanc.

-195-

CRISPY CHILLI FISH

Fried kingklip goujons, chilli and garlic gastrique, sticky rice.

-175-

MEDITERRANEAN SOLE

Elegant mix of seasoning, lemon butter sauce, served with fragrant rice or buttered mash.

-185-

LINE FISH

Lemon beurre blanc, pickled vegetables, crushed potatoes.

-165-

MISO-MARINATED KINGKLIP

Crushed baby potatoes, garlic and ginger emulsion, fresh coriander.

-210-

NORWEGIAN SALMON

Skin on, crushed potato, lemon beurre blanc.

-235-

KINGKLIP AND LANGOUSTINE

Crushed potatoes, tarragon butter.

-365-

CALAMARI

Fragrant rice, lemon beurre blanc.

-165-

MUSSEL POT

Delicious pan-fried mussels in a light creamy garlic sauce.

-175-

IN THE SHELL

King prawn, each **-SQ-**

Langoustine each **-SQ-**

Giant black tiger prawn, each **-SQ-**

East/West Coast crayfish, each **-SQ-**

SEAFOOD AND CRUSTACEAN PLATES

Plate for One - 1 Crayfish, fillet of kingklip, fried or grilled calamari, 2 king prawns, mussels served with lemon veloute and a side salad.

-725-

Ultimate Beluga Crustacean Platter - 10 king prawns, 4 langoustines, 4 crayfish, mussels, fried or grilled calamari, lemon butter sauce, side salad or rice.

-2250-

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POULTRY

OSTRICH
Roasted baby vegetables, potato croquette, blackberry-honey sauce.
-190-

CRISPY DUCK
Apple chutney, roasted leeks, spring onion.
-175-

SOUS VIDE CHICKEN
Chicken breast, coriander, ginger and garlic paste, crushed potato.
-140-

POLLO CON DIABLO
Deboned, sous vide, roasted baby potatoes, peri-peri sauce,
fresh chillies, lemon and thyme veloute.
-165-

ANGRY CHICKEN CURRY
Herb salsa, fresh coriander, fragrant rice.
-145-

SIDE DISHES

SIDE SALAD
-40-

ROASTED VEGETABLES
-35-

SKINNY FRIES
-30-

BUTTERED MASH
-25-

WOK-FRIED ASIAN VEGETABLES
-35-

FRAGRANT RICE
-25-

SAUCES

CRUSHED PEPPER VELOUTÉ
-20-

GREEN PEPPERCORN SAUCE
-25-

TRUFFLE MUSHROOM VELOUTÉ
-25-

PERI-PERI SAUCE
-25-

CHILLIES
-20-

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DIM SUM*

DUMPLINGS

(3 pieces)

Chives, vegetable **-45-**

Shrimp **-70-**

POT STICKERS

Pan-fried dumplings (3 pieces)

Duck, honey, ginger **-65-**

Spicy peanut chicken, coriander **-60-**

WONTONS

(3 pieces)

Prawn **-75-**

Chicken **-60-**

SHAO MAI

Traditional dumpling (3 pieces)

Chicken, prawn **-65-**

Black pepper chicken **-55-**

Seafood **-70-**

FAVOURITES

Vegetable gyoza (3 pieces) **-65-**

Prawn hargow (3 pieces) **-70-**

JAPANESE SHOKUJI

Prawn tempura (6 pieces) Beluga-style tempura batter, panko-crumbed **-125-**

Edamame beans **-70-**

* All Dim Sum served with Ponzu sauce on the side (contains Saki).

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 the 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.

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SUSHI

CALIFORNIA ROLLS

(8 pieces)

Prawn **-128-**

Tuna **-98-**

Salmon **-108-**

Spicy tuna **-98-**

Spicy salmon **-108-**

Crab **-68-**

Vegetarian **-68-**

Vegan **-69-**

FASHION SANDWICHES

(2 pieces)

Tuna **-57-**

Salmon **-62-**

Prawn **-68-**

Crab **-56-**

Vegetarian **-50-**

NIGIRI

(2 pieces)

Tuna **-64-**

Salmon **-68-**

Prawn **-74-**

Bean curd **-58-**

SASHIMI

(4 pieces)

Tuna **88**

Seared salmon **-102-**

Seven spice tuna **-88-**

Salmon **-102-**

9 Pieces assorted sashimi **-165-**

HAND ROLLS

(1 piece)

Prawn **-84-**

Tuna **-70-**

Salmon **-80-**

Spicy tuna **-80-**

Spicy salmon **-90-**

Crab **-54-**

Seared tuna **-76-**

Seared salmon **-80-**

Tempura prawn **-95-**

Vegetarian **-50-**

Vegan **-66-**

MAKI

(6 pieces)

Prawn **-74-**

Tuna **-60-**

Avo **-40-**

Salmon **-64-**

Cucumber **-40-**

BEAN CURD

(2 pieces)

Creamy prawn **-74-**

Salmon **-72-**

Tuna **-68-**

Vegetarian **-56-**

Vegan **-62-**

SALADS

Seared tuna **-166-**

Crab **-60-**

Sashimi (salmon, tuna, prawn, crab)
served with peanut sauce **-172-**

Prawn **-162-**

Please inform your waiter should you require Halaal soya sauce

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SUSHI SPECIALS

TEMPURA TUNA ON TOP (8)
Seared tuna California rolls, topped with spicy tempura tuna, teriyaki mayo, spring onion.
-138-

SEARED TUNA SANDWICH (4)
Avocado, sesame seeds, topped with seared tuna, teriyaki mayo.
-108-

SAMURAI ROLLS (8)
Seared tuna, prawn tempura rolled, topped with avocado and sesame seeds, teriyaki glaze.
-128-

FIRECRACKER ROLLS (8)
Tempura tuna, avocado, mayo, sesame seeds.
-105-

PHILADELPHIA ROLLS (8)
Smoked salmon cream cheese, avocado, sesame seeds.
-98-

SAMO'S OUTSIDE ROLLS (6)
Cucumber on the outside, salmon, sushi rice button, mayo, sesame seeds.
-108-

PRAWN TEMPURA ROLL (8)
Tempura prawn, avocado and sesame seeds.
-125-

FAVOURITES

(4 pieces)

Rainbow rolls **-90-**

Salmon roses **-90-**

Vegan roses (V) **-60-**

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HUANG SUSHI

TEMPURA PRAWN ON TOP (8)
Tuna california, topped with tempura prawn, chilli bean mayo.
-144-

TUNA CRUNCH (8)
Tuna tempura, cream cheese, rolled tempura battered again, mayo, sweet chilli sauce.
-129-

CREAMY PRAWN SALMON ROSES (4)
Salmon, sushi rice button, creamy seven spice prawn.
-144-

CARIN'S ROLLS (8)
Prawn tempura, creamy seven spice prawn, spring onion, teriyaki glaze.
-142-

RED ROOF ROLL (8)
Avocado, pickled vegetables, mayo, wrapped in seared tuna.
-110-

TOFU CRUNCH (8) V
Tempura tofu, avocado, cucumber, red pepper, sesame seeds, vegan mayo, sweet soy.
-90-

WASABI STACK (8)
Layered salmon, rice, wasabi-coated nori, mayo, sesame seeds.
-110-

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FUSION SUSHI MENU

VOLCANO ROLL (6)

Tempura salmon & prawn, avocado, spicy creamy prawn,
cucumber on the outside, chilli bean sauce.

-148-

SALMON SUPREME (8)

Tempura salmon, avocado, sweet chilli mayo.

-130-

SNOW DRAGON ROLL (8)

Tempura prawn california rolls, wrapped in salmon
and tuna, topped with creamy crab salad.

-160-

DANIEL'S CRUNCH (8)

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

-120-

VEG SUPREME ROLL (8)

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

-94-

VEGAN SUPREME ROLL (8)

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

-94-

MORE THAN TUNA CRUNCH (8)

Tuna crunch roll, creamy prawn and chilli bean mayo.

-160-

BELUGA BRILLIANT (8)

Chopped fried salmon, avocado, cucumber, sesame seeds.

-134-

CRAB ROOF ROLL (8)

Crab, avocado, cucumber, creamy mayo.

-118-

BAM BAM ROLL (6)

Tempura prawn and avocado, chilli bean mayo,
sesame seeds, cucumber on the outside.

-129-

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SUSHI PLATES

PLATINUM PLATES

Plate for One (28 pieces) **-365-**

Plate for Two (56 pieces) **-620-**

We are also pleased to be able to offer to you the following platter specials, ***all day, every day.***

BLUE PLATE

Salmon roses (2), seared tuna, tuna and salmon sashimi (3),
rainbow rolls (3), Daniel's crunch (4), tuna and salmon nigiri (2).
Normal price **-300-** / Special price **-150-**

WHITE PLATE

Salmon roses (4), california rolls (4) Beluga brilliant (8), salmon and prawn nigiri (4).
Normal price **-366-** / Special price **-185-**

RED PLATE

Salmon roses (4), seared tuna, salmon and tuna sashimi (6),
rainbow rolls (4), Daniel's crunch (4), Beluga brilliant (4).
Normal price **-475-** / Special price **-235-**

BLACK PLATE

Salmon roses (4), seared tuna, tuna and salmon sashimi (6),
rainbow rolls (6), california rolls (4), crab roof roll (4), tuna and salmon nigiri (4).
Normal price **-550-** / Special price **-275-**

RICE FREE SUSHI

VOLCANO ROLL

Tempura salmon, avocado, steam prawn, cucumber on the outside, chilli bean sauce.
-149-

RED ROOF ROLLS (8)

Avocado, pickled vegetables, mayo, wrapped in seared tuna.
-125-

BELUGA ROLL

Steamed prawn, avocado, seared tuna, sesame seeds, teriyaki mayo.
-140-

SALMON ROSES (4)

-112-

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DESSERTS

WHITE CHOCOLATE BEIGNETS

Lindt white chocolate beignets, vanilla bean ice cream, butterscotch sauce.

-65-

VANILLA CRÈME BRÛLÉE

Pistachio tuile.

-60-

CHOCOLATE TRUFFLE CAKE

Belgian chocolate cake, vanilla bean ice cream.

-70-

WHITE CHOCOLATE MARTINI

Beluga-licious!

-60-

LEMON POSSET

Refreshing and light, pistachio tuile, vanilla bean ice cream.

-55-

CHOCOLATE SUNDAE

Lindt white and dark chocolate, chocolate chip cookies, toasted nuts.

-65-

SIMPLY ICE CREAM

Chocolate, Strawberry, Vanilla Bean, caramel sauce, pistachio biscuit.

-50-

MALVA PUDDING

Vanilla bean ice cream, strawberry, rooibos infused custard.

-65-

DUO OF VEGAN CHEESCAKE

Sorbet and mint.

-70-

COCO-MANGO BALLS

Glutinous rice balls with red bean filling,
cinnamon infused coconut milk and mango slices.

-50-

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EXCLUSIVE WHISKY EXPERIENCE

Exclusive after-dinner whisky experience at the
bar with Edson (3 exclusive whiskeys included) **-SQ-**

ALCOHOLIC DESSERT BEVERAGES

KAHLUA COFFE **-60-**
BRANDY COFFEE **-60-**
IRISH COFFEE **-60-**
WHISKEY DOM PEDRO **-65-**
KAHLUA DOM PEDRO **-65-**
MINT DOM PEDRO **-65-**

HOT BEVERAGES

AMERICANO **-35-**
CAPPUCCINO **-40-**
CAFÉ MOCHA **-40-**
CAFÉ LATTE **-40-**
ESPRESSO SINGLE **-30-**
ESPRESSO DOUBLE **-35-**
HOT CHOCOLATE **-40-**
ROOIBOS TEA **-30-**
CEYLON TEA **-30-**
GREEN TEA **-30-**
PEPPERMINT TEA **-30-**
CAMOMILE TEA **-30-**
EARL GREY TEA **-30-**

Ⓥ - substitute with soy milk.

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