



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 kind understanding.

TWO COURSE LUNCH

-195-

**THREE COURSE
LUNCH OR DINNER**

-245-



FIRST COURSE

MISO-SOUP

Miso paste, spinach, tofu, onion, chopped nori.

CRISPY 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.

Or

Chive and veg dumplings. 

TOFU CRUNCH (8)

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

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

SECOND COURSE

SOUS VIDE CHICKEN

Chicken breast, coriander, ginger and garlic paste, crushed potato, ponzu sauce.

LINEFISH

Lemon beurre blanc, crushed potatoes.

WINTER SUSHI PLATE

Daniel's crisp (4) tuna nigiri (2), California rolls (4), firecracker roll (6).

POTATO AND COCONUT CURRY

Potatoes, onion, garlic, chickpeas, peas, ginger, coconut milk and an elegant mix of spices served with your choice of side.

MUSHROOM GNOCCHI

Truffle emulsion, 14-month matured parmesan shavings

GRILLED BABY MARROW AND THAI BASIL TOFU

Grilled baby marrow, chillies, garlic, onion, lemon juice, tofu and basil served with your choice of side.

MISO LINEFISH

Roasted vegetables, tomato salsa.

FILLET

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

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THIRD COURSE

DESSERTS

Cappuccino (substitute soya milk )

Simply Ice Cream

White Chocolate Beignets

Vanilla Crème Brûlée

Coco-Mango Balls 

- OR -

COCKTAILS

Apple Martini

Mojito - Small

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THE FOUNDRY · PRESTWICH ST · GREEN POINT · CAPE TOWN

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