



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

-225-

**THREE COURSE
LUNCH OR DINNER**

-265-



FIRST COURSE

FOUR WAY MUSSELS

Steamed mussels with Diablo, Buffalo,
Lemon butter and Garlic cream sauce

TUNA CRUNCH (4)

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

TOFU CRUNCH (4)

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

PERI-PERI CHICKEN LIVERS

Chicken livers, peri-peri sauce,
garlic flavoured crostini

RISOTTO BALLS HORS D'OEUVRES

Truffle mushroom emulsion, buffalo mozzarella

SOUP DU JOUR

Vegetable soup with toasted home-made bread

DIM SUM

Chicken & Mushroom Wonton

Or

Veg Gyoza 

SECOND COURSE

SOUS VIDE CHICKEN

Ginger and garlic marinated chicken breast,
buttered mash and grilled vegetables

GRILLED HAKE

Lemon butter, pickled vegetables and buttered mashed potato

SET SUSHI PLATE

Daniel's crisp (4) prawn nigiri (2),
prawn California rolls (4), firecracker roll (4)

BABY CALAMARI

Grilled, fresh lemon, ginger gastric with lemon butter sauce and rice

RISOTTO BALLS

Buffalo mozzarella, pomodoro sauce and baby leaf dressing

BEETROOT TARTAR

Roasted baby beets, avocado and
horseradish served with cashew cream

FILLET

200g flame grilled with buttered
mashed potato, tomato and onion chutney

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

THIRD COURSE

DESSERTS

Cappuccino (substitute soya milk )

Simply Ice Cream

Malva Pudding

Vanilla Crème Brûlée

Blueberry Bacione 

- OR -

COCKTAILS

Metropolitan

White Chocolate Martini

Kindly note that this full menu is only available up to 15pax. The menu will be allowed for groups up to 20pax, however, a minimised selection would be required. Please e-mail us for more information.



THE FOUNDRY · PRESTWICH ST · GREEN POINT · CAPE TOWN

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