

Food Menu

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 a bed of crushed ice with fresh lemon wedges.

3 Oysters	-120-
6 Oysters	-215-
12 Oysters	-405-

CAVIAR

Beluga 15g	-SQ-
Royal 15g	-SQ-

ASIAN-STYLE SUMMER SALAD

A vibrant mix of shredded cabbage, carrot, cucumber and spring onion. Tossed in soy, sesame oil and honey dressing with hints of ginger and chilli. Finished with toasted sesame seeds and fresh coriander.

-80-

BEETROOT FALAFEL

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

-130-

MUSHROOM GNOCCHI

Potato dumplings served with truffle emulsion, parmesan shavings and a risotto ball.

-120-

VEGAN OPTION AVAILABLE

CRISPY TOFU

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

-120-

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



spicy



nuts



vegan



vegetarian



gluten free

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-

BELUGA MUSSEL BOWL

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

-110-

ASIAN PRAWNS

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

-145-

PERI-PERI CHICKEN LIVERS

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

-125-

VENISON CARPACCIO

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

-125-

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MAIN MEALS

SALADS

HALLOUMI SALAD

Golden grilled halloumi with baby spinach and rocket, accented by mint, cranberries, pistachios and avocado. Finished with a delicate honey-mustard dressing and crispy croutons.

-170-

COBB SALAD

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

-135-

Add chicken **-65-**

Add prawns (4) **-80-**

ROASTED BUTTERNUT, BEETROOT & FETA SALAD

Caramelised butternut and earthy beetroot layered with fresh rocket, feta and toasted pumpkin seeds, dressed in a honey-balsamic reduction.

-135-

PASTAS

RAMEN BOWLS

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

Choose your protein:

Shoyu marinated chicken **-215-**

Ponzu marinated tofu  **-195-**

Korean spicy beef **-230-**

Prawns (4) **-230-**

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MUSHROOM GNOCCHI

Potato dumplings served with truffle emulsion, parmesan shavings and a risotto ball.

-205-

VEGAN OPTION AVAILABLE

PENNE PASTA

Sundried tomato and spinach penne, served in a creamy parmesan sauce.

Penne **-215-**

Gluten Free Penne **-235-**

Add Chicken **-65-**

CURRIES

THAI BUTTER CURRY - CHICKEN OR TOFU

Thai-inspired butter chicken or tofu, simmered in aromatic spices and coconut cream.

Served with pilaf rice and seasonal salsa.

-205-

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.

-265-

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-

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MEAT SPECIALITIES

BELUGA BURGER

(SERVED WITH YOUR CHOICE OF RUSTIC FRIES OR SALAD)

Flame grilled home-made 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.

-225-

VEGETARIAN OPTION AVAILABLE

BEEF STEAK

(SERVED WITH YOUR CHOICE OF CRUSHED BABY POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, ROASTED VEGETABLES OR PAP AND CHAKALAKA)

200g Rib Eye	-295-
300g Rib Eye	-340-
200g Fillet	-350-
300g Fillet	-395-
500g Tomahawk on the bone	-475-

LAMB SHANK

Slow-braised lamb shank in a soy-balsamic glaze, served with buttered mashed potato, charred baby carrots and broccolini.

-395-

PERI-PERI HALF CHICKEN

(SERVED WITH YOUR CHOICE OF CRUSHED BABY POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, ROASTED VEGETABLES OR SALAD)

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

-295-

VENISON LOIN

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

-295-

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SEAFOOD SPECIALITIES

BELUGA MUSSELS

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

-195-

LINE FISH

(SERVED WITH YOUR CHOICE OF CRUSHED BABY POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, ROASTED VEGETABLES OR SALAD)

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

-295-

SESAME CRUSTED TUNA

(SERVED WITH YOUR CHOICE OF CRUSHED BABY POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, 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.

-335-

NORWEGIAN SALMON

(SERVED WITH YOUR CHOICE OF CRUSHED BABY POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, 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.

-345-

BABY SQUID

(SERVED WITH YOUR CHOICE OF CRUSHED BABY POTATOES, RUSTIC FRIES, PILAF RICE, BUTTERED MASHED POTATO, ROASTED VEGETABLES OR SALAD)

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.

-305-

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BABY KINGKLIP

(SERVED WITH YOUR CHOICE OF CRUSHED BABY POTATOES, RUSTIC FRIES, PILAF RICE,
BUTTERED MASHED POTATO, ROASTED VEGETABLES OR SALAD)

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

-265-

SEAFOOD PLATTERS

PRAWN PLATTER

(SERVED WITH YOUR CHOICE OF CRUSHED BABY POTATOES, RUSTIC FRIES, PILAF RICE,
BUTTERED MASHED POTATO, 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.

-550-

SEAFOOD PLATTER FOR 1

This platter is filled with a poached Crayfish, 2 grilled king prawns,
1 grilled langoustines, grilled line fish, fresh calamari tubes and tentacles
(grilled or crispy) and 4 creamy garlic mussels.

Served with pilaf rice or rustic fries and your choice of 2 sauces, lemon butter, garlic butter,
peri-peri sauce or sriracha mayonnaise, garnished with fresh lemon wedges
and micro herbs.

-995-

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.

-1 650-

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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.

-2 950-

IN THE SHELL

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

SIDES

Rustic Fries	-40-
Pilaf Rice	-40-
Side Salad	-40-
Roasted Vegetables	-40-
Crushed Baby Potatoes	-40-
Buttered Mashed Potatoes	-40-
Pap and Chakalaka	-40-
Gluten Free Roll 	-45-

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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-
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Chilli and garlic edamame beans	   -80-
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Prawn har gow (3)	 -120-
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Tempura Prawns (6)	-150-
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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 Salmon	-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-

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NIGIRI (2)

Salmon	-85-
Tuna	-85-
Prawn	-75-
Bean Curd 	-80-
Prawn & Bean Curd	-95-

MAKI (6)

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

FAVORITES

Rainbow Roll (4 pieces)	-105-
Salmon Roses (4 pieces)	-115-
Vegan Roses (4 pieces) 	-75-

SALADS

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-

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SUSHI SPECIALITIES

DANIEL'S DREAM (8)

Seared salmon on the outside, fresh salmon, tempura prawn, 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, kewpie mayo and sesame seeds wrapped in cucumber.

-130-

FIRECRACKER ROLL (8)

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

-155-

TUNA CRUNCH (8)

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

-175-

DANIEL'S CRISP (8)

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

-135-

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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-**BELUGA BRILLIANT (8)**

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

-175-**BONGANI'S CRISPY TEMPURA ROLL (8)**

Tuna California roll, topped with tempura prawn, sweet chilli sauce, kewpie mayo, spring onion and sesame seeds.

-205-**PRAWN CRUNCH (8)**

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

-140-**SAMURAI ROLL (8)**

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

-140-**CARIN'S ROLL (8)**

Prawn tempura, 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.

-175-

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SALMON CRUNCH (8)

Salmon California roll with cream cheese, rolled in tempura batter and fried. Topped with kewpie mayo and chilli bean mayo.

-175-

RICE FREE SUSHI

VOLCANO ROLL (8)

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

-160-

RED ROOF ROLL (4)

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

-105-

BAM BAM ROLL (6)

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

-95-

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).

-295-

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).

-255-

EXPRESS VEGAN COLLECTION (10)

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

-150-

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DESSERTS

CHOCOLATE FONDANT

Gooey 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 tuile biscuit.

-95-

MALVA PUDDING

Rooibos infused malva pudding topped with crème anglaise drizzle.

-95-

PERSIAN ORANGE & ALMOND CAKE

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

-95-

CHEESE PLATTER

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

-295-

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