



Shop 3 Pam Arlene Place, Hout Bay Main Road, Cell No 082 301 7433

A Delightful Fresh Sharing Snack

Thai Inspired Gem Lettuce Rolls with Roasted Peanuts, Roasted Coconut Flakes, Diced Lemon, Diced Chilli, Diced Red Onion, Lemongrass, Ginger and a Tamarind & Tamari Sauce. GF & Plant Based. R95

Soup of the Day R85

Ask your Waiter / Specials Board

Vietnamese Inspired Crystal Spring Rolls EA

Veg Roll – Chinese Cabbage, Shimeji Mushrooms, Rice Vermicelli Noodles, Mint, Coriander, Thai Basil, Avocado & Carrot served with a piquant Dipping Sc *GF Plant Based R75

Prawn – Chinese Cabbage, Shimeji Mushrooms, Rice Vermicelli Noodles, Mint, Coriander, Thai Basil, Avocado & Carrot served with a piquant Dipping Sc. R95

Deconstructed Burgers

Beef Fillet Homemade Patty with Star Aniseed Basting sauce and Harissa Cream Topping served on a Garlic & Herb Smashed Potato & side serving of Corn Salsa. R180

Large Forest Mushroom Burger with Basil Pesto, served on a smashed Potato with Micro Green Toppings & side serving of Corn Salsa *Plant Based not Vegan, ask for no Pesto. R160

Chicken Peri-Peri, tender Chicken Breast with our homemade Peri-Peri Sauce, served on a Garlic & Herb Smashed Potato, Corn Salsa Side and Micro Green Mix. R170

Wraps

Thai inspired Chicken Wrap - tender grilled Chicken Breast with a Sweet Chilli Sauce, Avocado, Boutique Leaves, Avocado, Tomato in a Gluten Free vegetable Wrap. R140

Vegetable Wrap – Quinoa, Humus, Rocket, Butternut, Avocado, Tomato and Boutique Salad wrapped in a Vegetable Gluten Free Wrap. R140



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MAINS

Fillet 200gr served on a bed of Mustard Mash, Side Boutique Leaf salad with Cream Reduction Pepper sauce. R295

Thai inspired Seared Tuna served with A Black Rice, Edamame, Red Pepper, Yellow Pepper & Orange Segments with a light tangy Citrus dressing. R285

Mushroom & Pea Risotto with Exotic Mushroom Mix, Parmesan and a dash of Truffle Oil *Plant Based. R225

Mussels (24) White Wine, Cream, Dill Sc or Thai Style with Coconut Cream and Fresh Thai Herbs R210

PLATES FOR SHARING EXPERIENCE *Designed for 2

SALADS

Warm Thai Inspired Fillet Salad on a bed of Boutique Leaves with Nam Jeow Dressing, we prefer to serve Rare

*Advise other meat temperatures. R295

Chicken Pesto Salad warm Tender Chicken Breast 200 gr free range, tossed in Pesto with Brown Mushrooms, served on a bed of Boutique Leaves, Heirloom Tomatoes, Avocado, Cucumber & Microgreens. R160

Mushroom Pesto Salad, Brown Forest Mushrooms tossed in Basil Pesto served on a bed of Boutique Leaves w Avocado, Heirloom Tomatoes, Cucumber & Microgreens. R160

Venison Salad Artisanal Kudu Salami, made in Hout Bay, served with Boutique Leaves, Roast Peppers, Heirloom Tomato, Kalamata Olives, Cucumber, Pinenuts and a Mature Aged Fig Balsamic Dressing R180

Roasted Aubergines served with Quinoa, Rocket, Pinenuts and Pomegranate drizzled with a creamy Tahini and Yoghurt Dressing R130

SHARING OR AS STARTERS

Kingklip Ceviche – Fresh Kingklip 120gr, Marinated in Lemon & Lime Juice with Avocado, Coriander & Mint served with Crispy Wontons & Gem Lettuce Leaves. R160

Tuna Sashimi 120gr served on Wakame Salad with Shitake Mushrooms and Chefs Special Sauce R150

Mushroom & Pea Risotto served with Exotic Mushroom Mix and a dash of Truffle Oil *Plant Based, can be Vegan. R105

Wakame Salad with Shiitake Mushrooms *GF & Plant Based. R95

Marinated Daikon Salad *GF & Plant Based. R120

Soba Noodles with Shitake Mushrooms, Pak Choi, Tender stem Broccoli & a Ginger Miso Sauce, garnished with Spring Onion, Mung Bean Sprouts and Toasted Sesame Seeds. R105

Mussels in White Wine, Garlic, Onion, Dill & Cream Sauce or Thai Style with Coconut Cream and Fresh Thai Herbs R105

DESSERTS

Rich dark Chocolate Fondant, soft center served with Ice Cream & Berry Coulis. R130