

BRASSERIE



DE PARIS

À la Carte Menu

(Some main courses require a 45min preparation time. 12% Service Charge will be added to tables of 6 and more.)

Starter

Springbok Carpaccio, Comté, Rocket, Pomegranate Rubies, Blood Orange Vinaigrette, Lemon Emulsion R170

Seared Scallops, Saffron & White Wine Foam, Chorizo Madeleine, Edamame, Chive Aioli R295

**Substitute Scallops & Chorizo Madeleine with King Oyster Mushrooms & Pommes Croissant (V) R110*

Duck Liver Parfait, Cranberry Gel, Dill Pickle, Honey & Truffle Dressing, Melba R110

Kingklip Croquette, Dill Velouté, Salmon Trout Caviar, Yuzu Pearls R110

Soupe du Jour (V) R100

Main Course

Black Rice Risotto, Charred Tenderstem Broccoli, Blistered Cherry Tomato, Toasted Almonds (V) R220

Salmon Meunière; Norwegian Salmon, Pommes Fondant, Brussels Sprouts, Fine Beans,
Brown Butter & Caper Sauce, Crispy Capers R395

Duck Leg Confit, Trio of Orange, Tenderstem Broccoli, Forbidden Rice, Thai Red Curry & Orange Sauce R325

Steak au Poivre; Beef Fillet, Peppercorns, Pommes Aligot, Mange Tout R295

Beef Fillet, Sauce Bordelaise, King Oyster Mushroom, Pommes Croissant, Caramelized Baby Onion,
Roasted Cauliflower Puree, Pickled Baby Beetroot R325

Dessert

Vanilla Pod Crème Brûlée R95

Lemon Meringue, Black Pepper, Lemon Toffee, Lemon Curd, Shortcrust Pastry R95

Dark Chocolate, Coffee & Cognac Opera Cake, Frangelico & Coffee Parfait, Nut Crumble R130

French Cheese Plate, Fruit, Preserves, Crostini R170

Sorbet of the Day, Fresh Fruit R80

**A variety of Dessert, Fortified Wines & Digestifs is available*