



If you have a food allergy, intolerance or sensitivity, please speak to your waiter about ingredients in our dishes before you order your meal.

Our meals are Halaal Friendly.

STARTERS

TEMPURA PRAWN 170

Using our special spice blend, we created the ideal tempura batter. Perfectly cooked through and finally presented on a bed of Sriracha

FALKLAND CALAMARI 150

Dusted tubes & heads, fried and served with an anchovy aioli and a mixed pepper salsa

VENISON CARPACCIO 170

Thinly sliced venison topped with sliced portabella mushrooms and shaved Grana Padano drizzled with extra virgin olive oil

CASCADING PRAWN 170

Sautéed prawns in a spicy aromatic arrabbiata layered between crispy fried layers of pastry drizzled with a balsamic reduction

CHICKEN LIVERS 150

Free range chicken livers smothered in a creamy and spicy tomato cream served with garlic grilled ciabatta

CREAMY MUSSEL POT 150

Steamed mussels naped in a velvet cream and garlic sauce with parsley and fresh lemon served with garlic grilled ciabatta

FISH CROQUETTE 150

Flakes of our fresh line fish brought together with sautéed carrots and roasted potato crumbed with panko bread crumbs served with a mixed pepper salsa and a spicy aioli

TRINCHADO 150

Prime cuts of beef sautéed in a garlic and spicy tomato based sauce with fresh herbs and garlic grilled ciabatta

NACHOS V 150

Flash fried nacho discs topped with our home-made guacamole, mixed pepper salsa and jalapeños served with sour cream

BAKED BROCCOLI V 150

Steamed broccoli topped with a rich garlic and cheese sauce sprinkled with a lemon and parmesan gremolata and baked until golden served with crispy shaved potato and garlic grilled ciabatta

SCALLOPS SQ

Wild scallops from Canada, pan-seared until golden brown and crispy.

Accompanied by a bright, refreshing salsa rosa. Served with our silky-smooth anchovy aioli

CAVIAR SQ

Transport your taste buds through the Caspian Sea on a luxurious delicacy affair





CHICKEN CAESAR 220

Crisp romaine lettuce topped with boiled free range eggs, flamed grilled chicken, shaved Grana Padano drizzled with a rich and creamy caesar dressing with grilled croutons and mixed wild greens

GREEK 170

Wild greens topped with creamy danish feta, marinated olives, red onion and mixed peppers drizzled with a herbed vinaigrette

PASTA

BUTTERNUT RAVIOLI 250

Butternut filled pockets smothered in a creamy red pepper and parmesan cream with mushrooms and Grana Padano shards

HAVANA 250

Penne tossed with sautéed mixed peppers & mushrooms in a spicy creamed arrabbiata

CHE GUEVARA 350

Linguine tossed with grilled chicken & prawn in a creamy mustard and Parmesan sauce

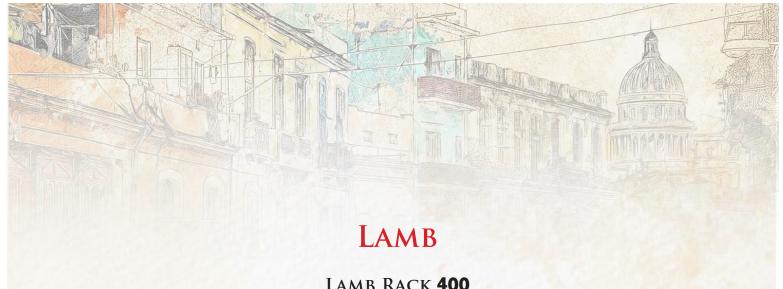
SEVEN SEAS SQ

Linguine tossed with prawns, falkland calamari, & mussels flamed in a tomato arrabbiata base with fresh herbs

CRAYFISH PASTA SQ

Freshly caught, seasoned with fresh herbs and garlic. Served either with our agnolotti pockets, in our renowned thermidor sauce alternatively, try our capellini in our arrabiatta based sauce





LAMB RACK 400

Confit and grilled lamb rack on a creamy mustard mash with wild mushrooms, honey glazed carrots, grilled broccoli and a rich lamb jus

LAMB SHANK 380

6 hour slow roasted lamb shank served with our creamy mash, mixed peppers, green beans and onion rings served with a rich lamb jus

POULTRY

CHICKEN & PRAWN 350

Sautéed chicken fillet in a spicy aromatic tomato cream with fresh herbs on a saffron savoury basmati rice and topped with grilled prawns and a mixed pepper salsa

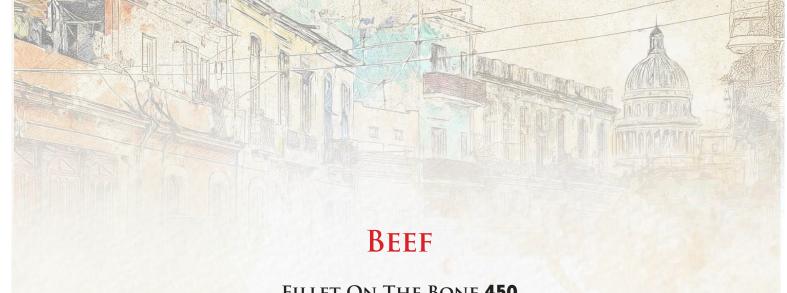
LA PLANCHA 300

Marinated chicken fillets grilled on an open flame and served on a mushroom infused mash dolloped with a coriander and mint yogurt raita and a mixed pepper salsa

CONFIT DUCK SQ

Marinated over 24 hours, then slow cooked over a 4 hour period, finally roasted untill golden brown, accompanied by crispy daphunoise, butter bean bolognese





FILLET ON THE BONE 450

500g wet aged fillet on the bone served with a gremolata roasted marrow bone topped with a herbed aioli and a mixed pepper salsa with a creamed mashed potato

JALAPEÑO & FETA FILLET 350

300g wet aged beef fillet stuffed with jalapeños and a creamy feta on crispy dauphinoise served on a velvet cheese sauce and topped with a mixed pepper and tomato salsa

FILET MIGNON 400

200g wet aged flambéed medallions layered on a dauphinoise potato with a tempura onion ring and crispy fried potato hair served with a jus

VENISON SQ

Venison loin on a dauphinoise potato with an aromatic rooibos tomato relish and honey glazed carrots

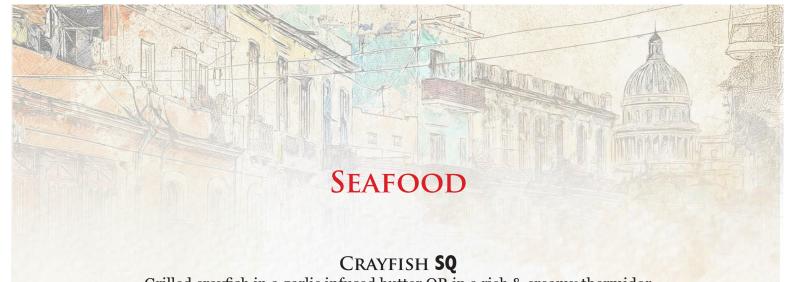
VEAL **SQ**

Prime cut of veal, pan seared to perfection with rosemary, garlic & shallots. Accompanied with a jus

BONE IN RIBEYE **500**

Wet aged in our in-house butchery, flame grilled to perfection, accompanied with balsalmic reduction, jus, seasonal veggies





Grilled crayfish in a garlic infused butter OR in a rich & creamy thermidor sauce baked to perfection

TIGERS SQ

Grilled tiger prawns in a garlic infused butter

LANGOUSTINES SQ

Grilled langoustines in a garlic infused butter

SEAFOOD JOURNEY SQ

Seafood tasting menu - Let us take you on a multi-course culinary experience (please inquire with your waiter)

LINEFISH SQ

Grilled linefish served on a pea infused mashed potato, roasted broccoli and a rich and creamy tomato concassé

NORWEGIAN SALMON SQ

Butter grilled salmon served with fluffy mashed potato, crispy dough chips, broccoli and a mixed pepper salsa drizzled with a rich lemon cream with a herb oil





