

Raphael’s



For our FARM to PLATE Food Concept, we partner with local, independent farmers who share our food philosophy. Rearing healthy animals on bio-diverse pastures, all grass-fed, all free range. Respectful of each animal, our in-house butcher & chefs pay homage to the entire animal. The FARM to PLATE menu celebrates various cuts & traditional recipes. Our beef is dry aged & matured minimum of 32 - 40 days.

STARTER

- LAMB & PORK TERRINE IN ASPIC 155

Provençal Style Herb Salad | Citrus Gel & Segments | Green Olive & Pickled Fennel | House Sun-Dried Tomatoes | Jalapeño Atchar
- “BO-KAAP” CEVICHE 265

Line Fish Cured in Granadilla & Lime | Pickled Turmeric & Ginger | Curry Leaf Oil | Crispy Sago | Granadilla Sorbet | Salmon Roe
Lime | Micro Coriander
- DUCK MILLE-FEUILLE 195

Cured Duck |Pecan Praline Mousse | Whipped Feta | Pickled Summer Melon & Fresh Cucumber Ribbons | Activated Charcoal Ciabatta |
Summer Melon | Wild Rocket & Mint | Summer Melon Vinaigrette
- ASARA CARBONARA 145

Blackened Spaghetti | House-Smoked Chorizo | Leek Ash Cured Egg Yolk | Crispy Garlic | Aged Parmesan Crème
- BEETROOT & VENISON TARTARE 255

BBQ Beetroot | Fermented Beetroot Curd | Berries | Mustard-Caper Aioli | Pickled Black Mustard Seeds | Goat’s Cheese | Smoked Egg Yolk
- CHARRED ARTICHOKE & CUCUMBER ROLL 195

Avocado Purée | Fried Black Rice Sushi Ball | Black Garlic Aioli | Smoked Tomato Glaze | Puffed Rice Crisp | Charred Baby Artichoke Heart | Cucumber

MAIN

- WOODFIRED PORK 275

Heritage Tomato & Melon Salad | Smoked Olive Tapenade | Roast Pork and Red Wine Jus
- LINE CAUGHT TUNA GRAVLAX “NIÇOISE” 295

Blackened Onion Tuna | Roasted Baby Potatoes | Poached Egg | Artichoke Hearts | Green Beans | Pickled Onion | Anchovies
Sundried Exotic Tomatoes | Lemon
- DRY-AGED LAMB 525

Sautéed Baby Vegetables | Rosemary & Cinnamon Lamb Jus | Harissa-Roasted Red Pepper Purée | Almond Côte d’Azur Spice
- VENISON & MINTED PEA 465

Roquefort Cheese Mousse | Grilled Zucchini | Pickled Cauliflower | Springbok & Brandy Jus | Grilled Baby Gem
- SMOKED ANGUS 385

Mushroom & Beef Jus | Petite Pois & Carrot Steak | Lactose-Fermented Carrot Purée | Pickled Radish | Raspberries
- CHARCOAL-GRILLED CHICKEN WITH MOJO VERDE 295

Citrus & Herb Sauce | Paprika-Infused Potato Pavé | White Bean Purée | Green Beans | Cherry Pepper & Chive Oil | Charred Lemon
- KALAHARI TRUFFLE & MAIZE AGNOLOTTI 265

Sweetcorn, Parmesan & Truffle Custard | Burnt Leeks | Grilled Baby Corn | Patty Pans | Pickled Spring Onions | Toasted Sunflower Seeds
- PLEASE CHOOSE ONE OF THE FOLLOWING TO ACCOMPANY YOUR MEAL 65

POMME MOUSSELINE | Smooth Creamy Potato Puree Enriched with Butter and Cream

POMME FRITE | Crispy Hand Cut Potato Fries

GAJOS DE BATATA | Sweet Potato Wedges
- ## DESSERT
- KIWI LIME CREMEUX SLICE 145

Lime and Kiwi Crèmeux | Finger Limes | Artisanal Granola | Raspberry | Vanilla Labneh Frozen Yogurt | Kiwi | Meringue

PASSION DE MANGUE 125

Passionfruit Souffle | Mango Sorbet | Crispy Pineapple | Mint

RICE KRISPIES CRÈME BRÛLÉE 125

“Cereal Mix” | Crème Brûlée | Caramelised Banana Ice Cream | Malt Macaron

COSTA CACAO 145

Dark Chocolate Nemesis | Aerated White Chocolate | Strawberry | Cocoa Nibs | Fleur de Sel Coral | Lemon–Thyme Ice Cream
- Please note a 10% gratuity will be added to each table. Please alert your waiter should you have any allergens.
- 2025-11-05

Breakfast

CONTINENTAL BREAKFAST
From freshly baked breads, pastries, homemade jams & granolas to Artisan & locally sourced cheese & charcuterie ... start your day with your personal choice from our breakfast station.

FARMER BREAKFAST
Grilled Pork or Beef Sausages, Oak Smoked Streaky Bacon, Sautéed Mushrooms, Grilled Heirloom Tomato, Baked Beans, Two Eggs

SCANDINAVIAN SCRAMBLED EGGS
Creamy Scrambled Eggs, Smoked Salmon Trout, Fresh Chives, Capers, Parmesan Cheese

FRESHLY PREPARED OMELETTE
Choice of Filling: Smoked Bacon, Gypsy Ham, Salami, Tomato, Mushrooms, Chili, Olives, Cheese, Baby Spinach

ASARA EGGS BENEDICT
Poached Eggs, Toasted English Muffin, Smoked Ham, Crispy Bacon
Homemade Hollandaise Sauce

ASARA EGGS FLORENTINE
Poached Eggs, Toasted English Muffin, Wilted Baby Spinach, Homemade Hollandaise Sauce

ASARA EGGS ROYALE
Poached Eggs, Sliced Fresh Avocado, Smoked Salmon Trout, Dill Labneh Watercress, Sautéed Cherry Tomatoes

SHAKSHUKA [allow 15 mins]
Poached or Fried Eggs, Tomato Sauce, Roasted Bell Peppers, Onion, Garlic, Cumin, Cayenne Pepper, Parsley & Cilantro

CILBIR TURKISH EGGS
Greek Yoghurt & Dill Spread, Two Eggs, Aleppo Butter, Parsley, Jalapeno Oil, Wild Rocket

SAVOURY QUINOA BOWL
Sautéed Red Quinoa with Herbs, Garlic, Olive Oil, Fried Cherry Tomatoes, Wilted Spinach, Avocado, Grilled Halloumi Cheese, Two Eggs, Watercress

OAT MILK FLAPJACKS
Flapjacks with Fried Banana or Crispy Bacon, Maple Syrup, Seasonal Berries

HOME MADE WAFFLES
Topped with an Assortment of Seasonal Berries, Maple Syrup

Espresso Single | Cappuccino | Hot Chocolate | Espresso Double | Flat White
Iced Coffee | Americano Single | Café Latté | Decaff Cappuccino | Americano Double
Café Mocha | Decaff Latté

Tea	Earl Grey English Breakfast Rooibos Rooibos Chai Green Tea Chamomile Peppermint Lemon
Juice	Apple Cranberry Fruit Cocktail Orange
Freshly squeezed	Orange Apple & Spinach Carrot & Ginger

