

## FARM to PLATE

We partner with local, independent farmers who rear healthy animals on bio-diverse pastures. All grass-fed. All free range. Our chefs & inhouse-butcher pay homage to the entire animal. Every individual cut is treated with care & respect and nothing goes to waste. Our beef is dry-aged and matured for 32 days.

### SLOW FOOD. WINTER COMFORT

CREAMY FREE-RANGE CHICKEN LIVERS Peri-Peri Chicken Livers, Homemade Tagliatelle	125
BEEF OSSO BUCCO Overnight Braised Beef Shin, Oven-Roasted Winter Vegetables, Creamy Parmesan Polenta, Rich Natural Jus	225
MOROCCAN LAMB Slow-Cooked Karoo Lamb, Warm North African Spices Preserved Lemon & Orange, Parsley Gremolata, Quinoa	495
HOME MADE CURRIES Fragrant Basmati Rice, Grilled Roti, Trio of Sambal Beef Vindaloo: Bold, Warming, Gently Spiced 225 Butter Chicken: Rich, Creamy, Deeply Comforting 225 Kerala Fish Curry: Gentle Heat 225 Curry Selection: All 3 of the above in Tasting Portions 275	
BEEF CHEEK & OXTAIL RAVIOLI Handmade Ravioli Filled with Slow-Braised Beef Cheek & Oxtail, Winter Vegetable Velouté, Parsley Oil, Parmesan	275
HARISSA & HONEY ROASTED CHICKEN Crisp-Skinned Chicken Thigh & Drumstick, Silky Butternut Purée, Spiced Chickpea Ragout, Coriander Emulsion Pomegranate Gastrique	195

### PLATTER

ASARA VINEYARD BOARD Artisanal Charcuterie, Local Cheeses Warm Marinated Olives, House Pickles & Preserves Home-Baked Bread	395
--	-----

Please advise your waiter of any allergens.  
Please note a 10 % gratuity will be added to each table.

### THE CLASSICS

ASARA CAESAR SALAD Crisp Romain Lettuce, Creamy House-Made Dressing with Hints of Garlic, Mustard, Lemon. Crispy Bacon Golden Croutons, Parmesan Shavings Add Grilled Chicken Breast: 80 Add 6 Grilled Tiger Prawns: 210	265
FISH, CHIPS & MUSHY PEAS Golden Beer-Battered Sustainable Fish, Hand-Cut Crispy Fries, Mushy Peas, House-Made Zesty Tartare Sauce	195
ANGUS BEEF SMASH BURGER Crisped-Edged Smashed Beef Patty, Melted Gruyere Caramelised Onions, Crispy Bacon, Roasted Garlic Mayo Toasted Brioche Bun, Hand-Cut Crispy Fries	315
KOREAN-STYLE FRIED CHICKEN BURGER Buttermilk Fried Chicken Thigh, Sticky Gochujang Glaze Sesame Kimchi Slaw, Chilli Mayo, Toasted Brioche Bun Hand-Cut Crispy Fries	225
AUBERGINE MELANZANE (V) Sliced Aubergine, Baked in Rich Tomato & Herb Sauce Mozzarella, Parmesan, Mixed Garden Leaves Salad	195
WARM CHOCOLATE & CHESTNUT SOUFFLÉ Spiced Crème Anglaise, Cocoa Dust	145
KAJMAK & PEAR Kajmak Mousse with Salted Caramel, Minted Black Honeycomb, Textures of Pear & Fresh Mint Dark Rye Bread Ice Cream	105
AZTEC & CHOCOLATE Caramelized White Chocolate Dirty Chai Cremeux Tart 90% Dark Chocolate Ice-cream, Gingerbread Smoky Chili Oil	125