

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

I Espresso Single

I Espresso Double

I Americano Single

I Americano Double

I Cappuccino

I Flat White

I Café Latté

I Café Mocha

I Hot Chocolate

I Iced Coffee

I Decaff Cappuccino

I Decaff Latté

I Tea

Earl Grey | English Breakfast | Rooibos | Rooibos | Chai

Green Tea | Chamomile | Peppermint | Lemon

I Juice

Apple | Cranberry | Fruit Cocktail | Orange

I Freshly squeezed Orange | Apple & Spinach | Carrot & Ginger



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 295

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 225

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

MAIN

WOODFIRED PORK 295

Heritage Tomato & Melon Salad | Smoked Olive Tapenade | Roast Pork and Red Wine Jus

LINE CAUGHT TUNA GRAVLAX "NIÇOISE" 325

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 295

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.