

## Raphael's

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### FRESH FARM OYSTERS

Mignonette

Panko Fried With Soy & Ponzu Dressing

Poached In Asara Cap Classique, Crème Fraiche, Dill, Citrus Yuzu Pearls

3 Oysters 165 | 6 Oysters 330 | 12 Oysters 645

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### ENJOY YOUR WAY

We designed Raphael's lunch menu for you to explore flavours. For happy gatherings, relaxed lunches & anything in between. Discover our cuisine...

**BURRATA (V)** 155 | 310

Creamy Cheese, Exotic Baby Tomato, Kalamata Olives, Olive Oil, Smoked Salt, Fresh Basil

**PRAWNS & AVOCADO TIMBALE** 110 | 225

Citrus & Herb Infused Couscous, Avocado, Grilled Prawns, Sriracha & Wasabi Mayonnaise

**FREE RANGE CHICKEN** 190 | 385

Roasted Pistachio & Mushroom Duxelles, Chicken Chicharrónes, Apricot Gelee, Carrot Purée, Thyme Jus

**SOUS VIDE SEA BASS** 105 | 225

Prawn Concasse, Apple & Fennel Velouté

**KAROO LAMB RACK** 155 | 310

Panko Crumbs, Herbs, Dijon Mustard, Yorkshire Pudding, Wilted Spinach, Rosemary & Lavender Jus

**SEARED OSTRICH FILLET** 155 | 310

Served Rare, Carrot & Liquorice Puree, Kimchi, Tempura Battered Cauliflower Florets, Apple Cider Jus

**CITRUS TAGLIATELLE (V)** 105 | 145

Homemade Pasta, Lemon Butter Sauce, Fresh Mint, Pecorino Cheese

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**ICED ALMOND NOUGAT** 115

Mango Sorbet, Mint Syrup, Seasonal Fruit Salsa

**BLUEBERRY CHEESECAKE** 105

Berry Compote, Seasonal Fresh Fruits, Blackberry Sorbet

**VANILLA CRÈME BRÛLÉE** 125

Apple Julienne, Lime & Watermelon Sorbet

**TRIO of ASARA WINE SORBETS** 115

Pinotage Raspberry, Chardonnay Mango, White Cab & Lemon

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Please note a 10% gratuity will be added to each table

