

Raphael's | Day

FRESH FARM OYSTERS

Mignonette

Panko Fried with Soy & Ponzu Dressing

Poached in ASARA Cap Classique, Crème Fraîche, Dill, Citrus Yuzu Pearls

3 Oysters 165 | 6 Oysters 265 | 12 Oysters 525

STARTERS

BURRATA SALAD (V)

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

255

PRAWNS & AVOCADO TIMBALE

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

225

SEA BASS CRUDO

Pickled Apple & Fennel, Blood Orange, Grapefruit, Red Chilli & Fresh Mint

165

VENISON CARPACCIO

Smoked Springbok, Beetroot Terrine, Vitello Tonnato Mousse, ASARA Garden Leaves

185

ASARA STYLE CAESAR SALAD

Egg Yolk, Dijon Mustard, Olive Oil & Anchovy Dressing, Cos Lettuce, Croutons

Smoked Streaky Bacon, Parmesan Shavings, Garlic & Chilli Tiger Prawns

255

GRILLED OCTOPUS SALAD

Char-Grilled Octopus, Kalamata Olives, Cherry Tomatoes, Red Bell Peppers, Coriander & Olive Oil

225

SWEET & SOUR FENNEL (V)

ASARA Chardonnay Wine-Infused Raisins, Broad Bean Purée, Saffron & Pine Nuts

155

MAIN COURSES

FREE RANGE CHICKEN

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

340

SEARED YELLOW FIN TUNA

Roasted Fennel, Wilted Baby Spinach, Crispy Fried Chilli & Chorizo, Redwine & Soya Jus

430

KAROO LAMB RACK

Panko Crumbs, Herbs, Dijon Mustard, Crispy Polenta, Wilted Spinach, Rosemary & Lavender Jus

310

CHAR-GRILLED OSTRICH FILLET

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

305

CITRUS TAGLIATELLE (V)

Tagliatelle, Lemon Butter Sauce, Fresh Mint, Pecorino Cheese

195

PORK & HONEY

Crispy Pork Belly, Pine Tree Honey, Green Bean Purée, Vanilla Shallots, White Wine Poached Pears

225

MUSHROOM WELLINGTON (V)

Portobello Mushrooms, Baby Spinach, Thyme Scented Puff Pastry, Enoki, Maple Syrup

195

DESSERTS

CHOCOLATE & BLOOD ORANGE

Chocolate Ganache, Roasted Walnuts, Coffee Sabayon

125

CARDAMOM POACHED PEARS

ASARA Chardonnay Wine, Rye Crumble & Frozen Yoghurt

165

CRÈME BRÛLÉE

Biscuit Crumble, Tonka Bean Ice-Cream

125

KETO TIRAMISU

Sugar Free, Dairy Free, Grain Free, Vegan Mascarpone Cheese, Coffee Liquor & Chocolate

140

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