

Raphael's | Dinner Menu

STARTERS

EGG YOLK RAVIOLI 175

Homemade Pasta & Ricotta Cheese, Mushrooms, Basil Pesto, Egg Yolk
Toasted Pine Nuts & Beurre Noisette

HERITAGE TOMATOES TIMBALE (V) 145

Fresh & Sundried Exotic Cherry Tomatoes, Basil Cracker, Avocado Mousse
Hand-Picked Winter Leaves

ANGUS BEEF TATAKI 225

Beef Marinated in Teriyaki Sauce, Hand Cut, Chili & Ginger Soy Glaze
Pickled Mushroom Shimeji, Toasted Sesame Seeds, Spring Onions, Cilantro

MAIN COURSES

FREE RANGE CHICKEN 295

Chicken Breast, Chorizo Crumbs, Mushroom Duxelle, Truffle Scented Pea Purée
Sweetcorn Rösti, Char-Grilled Tender Broccoli, Roasting Jus

KAROO LAMB RACK 420

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

PAN-FRIED KINGKLIP 265

Malay Spiced Kingklip, Smoked Tomato Risotto, Curry Leaves, Salsa Verde & Apple Slaw

KING OYSTER SCALLOPS 255

Seared Mushrooms, Parsnip Purée, Crispy Kale, Sautéed Shimeji & Parsley Oil

DESSERTS

CHOCOLATE RASPBERRY ENTREMET 145

Vanilla Streusel, Raspberry & Almond Dacquoise
White Chocolate Mousse & Mirror glaze

PEAR & WHITE CHOCOLATE GALETTE 145

Vanilla Crème Pâtissière, Poached Pears, Thin Puff Pastry

CRÈME BRÛLÉE 125

Biscuit Crumble, Tonka Bean Ice-Cream

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