

Raphael's

	FRESH FARM OYSTERS	3 Oysters 165 6 Oysters 265 12 Oysters 525	
	Mignonette Panko Fried, Soy & Ponzu Dressing Poached in Cap Classique, Crème Fraîche, Dill, Citrus Yuzu Pearls		
STARTERS	WATERMELON & MINT SALAD (V)		125
	Pressed Watermelon, Ripe Tomato, Homemade Basil Pesto, Dehydrated Kalamata Olives, Local Feta, Fresh Mint		
	PRAWNS & AVOCADO TIMBALE		195
	Citrus & Herb Infused Couscous, Avocado, Grilled Prawns, Sriracha & Wasabi Mayonnaise		
	ASARA STYLE CAESAR SALAD		255
	Egg Yolk, Dijon Mustard, Olive Oil & Anchovy Dressing, Cos Lettuce, Croutons, Smoked Streaky Bacon Parmesan Shavings, Garlic & Chilli Tiger Prawns		
	VENISON CARPACCIO		185
	Smoked Springbok, Beetroot Terrine, Vitello Tonnato Mousse, ASARA Garden Leaves		
	EGG YOLK RAVIOLI		175
	Homemade Pasta & Ricotta Cheese, Basil Pesto, Egg Yolk, Toasted Pine Nuts & Beurre Noisette		
	SEARED NORWEGIAN SALMON		215
	Wasabi Puree, Pickled Cucumber, Radish, Citrus Yuzu Pearls, Ciabatta Crisp		
	ANGUS BEEF TATAKI		195
	Hand Cut, Marinated in Teriyaki Sauce, Chilli & Ginger Soy Glaze, Toasted Sesame Seeds, Spring Onions, Cilantro		
MAIN COURSES	FREE RANGE CHICKEN		225
	Chicken Breast, Chorizo Crumbs, Truffle Scented Pea Purée, Sweetcorn Rösti, Char-Grilled Broccoli, Roasting Jus		
	SPRINGBOK LOIN		395
	Seared Springbok Loin, Garlic & Thyme Butter, Celeriac Remoulade, Sumac Roasted Baby Carrots Baby Beetroots, Pomme Maxime, Juniper Berry Jus		
	SEARED YELLOW FIN TUNA		295
	Roasted Fennel, Wilted Baby Spinach, Crispy Fried Chilli & Chorizo, Redwine & Soya Jus		
	KAROO LAMB RACK		375
	Panko Crumbs, Herbs, Dijon Mustard, Crispy Polenta, Wilted Spinach, Rosemary & Lavender Jus		
	CITRUS TAGLIATELLE (V)		195
	Tagliatelle, Lemon Butter Sauce, Fresh Mint, Pecorino Cheese		
	PORK & HONEY		235
	Crispy Pork Belly, Pine Tree Honey, Green Bean Purée, Vanilla Shallots, White Wine Poached Pears		
	CHAR-GRILLED AUBERGINE (V)		175
	Thinly Sliced & Rolled, Tomato & Basil Sauce		
DESSERTS	PEAR & HAZELNUT ENTREMET		125
	Light Chocolate Mousse, Caramelized Pear, Hazelnut Brittle, Vanilla Ice-Cream		
	DECONSTRUCTED MATCHA & RASPBERRY TIRAMISU		135
	Biscuit Crumbs, Mascarpone Cheese, Raspberry Pearls, Raspberry Ice-Cream		
	APPLE CHEESECAKE MOUSSE		135
	White Chocolate, Lemon Curd, Strawberry Coulis		
	CRÈME BRÛLÉE		125
	Biscuit Crumble, Tonka Bean Ice-Cream		

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