

BELUGA

BELUGA SET MENU 1 @ R225.00

Calamari
Spice-fried baby calamari, crispy pickled vegetables, spicy peanut dressing.

or

Carpaccio of Beef
Sundried tomato pesto, baby leaves.

or

The Extended Greek Salad
Herbed tomatoes, local feta and pickled vegetables.

or

Springbok Carpaccio
Chilli reduction, baby leaves, parmesan crisps.

or

The Sushi
Salmon roses, seared tuna sashimi.

Roasted Breast of Chicken
Coriander, ginger and garlic paste, crushed potato, ponzu sauce.

or

Grilled Kingklip
Pommes purée, tomato salsa, citrus buerre blanc.

or

Slow Braised Shoulder of Lamb
Buttered mash, roasted vegetables, lamb reduction.

or

Green Platter
4 x Salmon roses, 6 x seared tuna, tuna and salmon sashimi,
6 x rainbow rolls, 4 x california rolls.

Vanilla Crème Brûlée.

or

Amarula Martini.

Vegetarian Option for this Menu:

Gnocchi
Pan-fried, fresh baby leaves, mushroom and truffle velouté.

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BELUGA SET MENU 2 @ R265.00

Calamari
Spice-fried baby calamari, crispy pickled vegetables, spicy peanut dressing.
or
Springbok Carpaccio
Chilli reduction, baby leaves, parmesan crisps.
or
Duck Liver Crème Brûlée
Apple preserve, bread wafers.
or
The Sushi
Salmon roses, seared tuna sashimi.

Beef Fillet
Succulent pan-roasted beef fillet with flaked sea salt, buttered
pommes purée and spiced onion chutney.
or
Twice Cooked Lamb Neck
Slow braised, sous vide, XO basted, crushed new potato,
minted crème fresh
or
Grilled Line Fish
Pommes purée, tomato salsa, citrus buerre blanc.
or
Salmon and Tuna Sushi Platter
6 x Assorted nigiri , 4 x salmon/tuna california rolls,
4 x prawn tempura california rolls, 4 x rainbow rolls.
or
Springbok
Masala-spiced, potato rosti, beef reduction.

Simply Ice Cream
Flavours change daily, caramel sauce, pistachio biscuit.
or
Vanilla Crème Brûlée.
or
White Chocolate Martini.

Vegetarian Option for this Menu:

Gnocchi
Pan-fried, fresh baby leaves, mushroom and truffle velouté.

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BELUGA SET MENU 3 @ R325.00

Calamari
Spice-fried baby calamari, crispy pickled vegetables, spicy peanut dressing.

or

Duck Liver Crème Brûlée
Apple preserve, bread wafers.

or

Crayfish and Avocado Tian
Butter poached crayfish, avocado tian.

or

Selection Sushi
Salmon roses, seared tuna sashimi, salmon nigiri.

Beef Fillet

Succulent pan-roasted beef fillet with flaked sea salt, buttered
pommes purée, beef reduction, spiced onion chutney.

or

Supreme Salmon and Tuna Combo
6 x Salmon roses, 6 x seared tuna roses
4 x seared tuna sashimi, 4 x salmon sashimi, 2 x rainbow rolls.

or

Twice Cooked Lamb Neck
Slow braised, sous vide, XO basted, crushed new potato,
minted crème fresh

or

Fresh Crayfish
Simply grilled in olive oil, rock salt and fresh lime.

or

Springbok
Masala-spiced, potato rosti, beef reduction.

Beluga Belgian Chocolate Truffle Cake.

or

Vanilla Crème Brûlée.

Vegetarian Option for this Menu:

Gnocchi

Pan-fried, fresh baby leaves, mushroom and truffle velouté.

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NOTE TO MENUS

- Please be advised that all menu items are subject to availability.
2. All prices are valid until June / July 2012 and are subject to change.
 3. As confirmation of your booking, the food invoice must be settled in total 10 days prior to the date of the booking.
 4. A 10% service charge will be added to all bills.
 5. Unfortunately, due to the size of the restaurant and limited seating space, numbers confirmed 72 hours in advance will be charged for the night.

At Beluga we continually strive for perfection. When designing these set menus we were trying to offer as wide a variety as possible whilst still keeping it manageable for us. For that reason we ask that you try and accommodate us in the following way:

Groups

- 1-20 pax – All set menu choices are available for group selection.
20 pax and above – Due to reasons of expediency, set menu choices will be limited to 1 choice starter, 2 choices for main course and 1 choice for dessert.

That being said we always believe in putting the needs of the customer first so please do not hesitate to ask if we are able to make certain exceptions.