

utopia

DINING ELEVATED

STARTERS

SAUTÉED BEEF Wild mushrooms, parsnip purée & pickles	R 110
SPICY PRAWNS Lemon garlic sauce	R 110
GRILLED OCTOPUS Red pepper purée & tempura vegetables	R 140
PAN-ROASTED FISH CAKES Asian salad, edamame beans and yuzu wasabi dressing	R 110
WEST COAST OYSTERS	R 27
CHICKEN LIVER PARFAIT Herb butter with fresh Tangzhong bread	R 95
AGNOLOTTI A LA RICOTTA Sage beurre noisette, artichokes and tomato	R 110
BUTTERNUT & GORGONZOLA SALAD Toasted pumpkin seeds, fresh orange segments, baby gem lettuce, honey mustard dressing	R 95
CAPRESE SALAD Tomatoes, Nodini cheese, fresh basil	R 110

utopia

DINING ELEVATED

MAINS

GRILLED LINE FISH	R 220
Fish of the day, Black eyed bean ragout	
PAN ROASTED NORWEGIAN SALMON	R 260
Sautéed spinach, fine beans & potato purée	
SCALLOP & FISH CURRY	R 260
Raita, tomato & onion salsa, jasmine rice	
GRILLED PRAWNS	R 280
Garlic lemon sauce	
SEAFOOD PLATTER FOR ONE	R 750
Cape rock lobster, grilled prawns, line fish and squid.	
SWEETCORN & BASIL RISOTTO	R 160
SHORT RIB	R 260
Caramelised carrots, broccoli, roasted garlic and red wine jus	
SPRINGBOK	R 260
Parsnip purée, preserved figs and Port wine jus	



GRILLS & SIDES

GRILLED BEEF FILLET R 240

RIB EYE R 280

COWBOY STEAK SQ

All grills served with a side of your choice

SIDES R 50

Potato Purée

Truffle Gnocchi

Creamed Spinach

Stir Fry Vegetables

Rustic Chips

Grilled Aubergine with

Teriyaki & honey

SAUCES R 45

Wild Mushroom

Green Peppercorn

Salsa Verde

DESSERTS

- CAPE MALVA** R 95
Traditional pudding, citrus crème Anglaise, Mascarpone mousse, honeycomb, rooibos ice cream
- ORANGE CRÈME BRÛLÉE** R 95
Served with seasonal berries
- YOGHURT PARFAIT** R 95
Served on a coconut sponge with compressed seasonal fruit and fresh elderflower consommé
- DEATH BY CHOCOLATE** R 95
Chocolate cremeux, roasted white chocolate ganache, lime almond crumble, lime gel and Devil's food cake
- TRIO OF SORBET & ICE CREAM** R 80
Chef's choice of three scoops home-made sorbet or ice cream
- CHEESE PLATTER** R 140
A selection of local cheese served with home-made preserves and crackers