

utopia

DINING ELEVATED

OYSTER

Margarita Caviar, Mignonette, Lemon Gel R 40

AL Natural R 35

Dashi & Kombu R 35

Rockefeller Ice Cream R 35

NIBBLES

Hummus, Marinated Olives, Miso Babaganoush
- Served with a selection of bread R 145

STARTERS

PULLED MALAY LAMB ROTI R 115

Cucumber raita, lemon atchar

HARISSA BEEF ESPETADA R 135

Roast Pineapple Harissa,
Candy Pineapple, Pickled Veg, Potato Crisp

STICKY GOCHUANG CHICKEN R 125

Asian Coleslaw Rice Roll, Japanese Mayo,
Mango Kimchi

LOBSTER TORTELLINI R 145

Lobster Butter, Bisque, Celeriac Cream,
Sweet & Sour Celeriac

Prices subject to change

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CALAMARI PATAGONIA R 130
Deep Fried or Grilled
Smoked Paprika Aioli, Salsa

SAUTEED PRAWNS R 130
Chilli, Lemon, Garlic, Capers, White Wine

VIETNAMESE COCONUT MUSSELS R 115
Sauvignon Blank, Coconut, Chilli, Basil,
Coriander, Spring Onion, Ginger, Garlic

FRESHLY SPROUTED

BABY SPINACH & BLUE CHEESE R 115
Caramelised Pears, Smoked Pecans, Parsley,
Gorgonzola, Crispy Onions, Honey &
Mustard Vinaigrette

UTOPIA QUEEN PRAWNS CAESAR R 195
Queen Prawns Kataifi, Parmesan, Miso Corn,
Spring Onion, Basil, Anchovies, Hens Egg,
Fresh Croutons, Baby Gem , Caesar Dressing

GARDEN SALAD R 115
Grilled Artichokes, Avocado, Spring Onion,
Marinated Tomato, Cucumber, House Dressing

Prices subject to change

FAUNA

GRILLED TALLOW BUTTER STEAK

Bone Marrow, Forest Mushrooms, Pickled Onion,
Parmesan Fries

Rib Eye 300gr R 375

Beef Fillet 250gr R 365

In-house Butter Aged Sirloin
300gr / 600gr R 305/R 465

CAPE VENISON ON THE BRAAI R 325

Hazelnut White Choc Crumble, Parmesan Pap,
Onion Marmalade, Beetroot Puree, Heirloom Carrot,
Pesto, Jus

STICKY BBQ SHORT RIB R 345

Paprika Pumpkin Puree, Maple Kugel, Polenta
Gnocchi, Pickle Beets, Short Rib Crisp, Sauerkraut

TANDOORI RUBBED LINE FISH R 295

Pickled Cauliflower Rice, Sultanas, Citrus Salad,
Masala Mussel Espuma, Preserved Lemon Gel

NORWEGIAN SALMON SQ

Honey Carrot Puree, Asparagus, Baby Spinach,
Truffle Potato Parmentier, Lemon Dashi Beurre Blanc,
Romesco

GRILLED QUEEN PRAWNS R 295

Lemon Garlic or Peri Basted
Served With Choice of Side

Prices subject to change

UTOPIA

DINING ELEVATED

UTOPIA SEAFOOD PLATTER

SQ

Queen Prawns, Lobsters, Vietnamese Mussels,
Calamari Patagonia, Grilled Line Fish, Oysters,
Served With Choice of Two Side Dishes

PEKING DUCK BREAST

R 295

Parsnip, Brussels Sprouts, Chestnuts,
Gnocchi, Confit Garlic, Chicken Crisp,
Fermented Smoked Orange, Thyme Duck Jus

PLANT BASE

VEGAN options available on request

MUSHROOM & LENTIL BOBOTIE

R185

Fruit Chutney, Roti, Garden Salad

TEMPEH THAI VEGETABLE LAK

R185

Egg Noodles, Aromatic Coconut Broth,
Sesame Ginger Tempeh, Seasonal Vegetables

STICKY RICE POKE

R155

Dragon Aioli, Sweet Chilli Teriyaki, Kombu,
Sesame, Sprouts, Kimchi

Prices subject to change

SIDE DISH

R 50

VEGETABLES

Sautéed Seasonal Vegetables

POMMES PUREE

Truffle Beurre Noisette

FETA CREAM SPINACH

Creamy Béchamel, Feta and Nutmeg

GNOCCHI

Chefs Choice

BARLEY RISOTTO

Chefs Choice

JASMINE RICE

Fluffy Soft

PARMESAN CHIPS

Crispy, Spiced & Parmesan

SAUCE

Mushroom/ Pepper / Lemon Garlic/ Peri
Peri

Prices subject to change

SWEET TREATS

YOGHURT & WHITE CHOCOLATE PANNA COTTA R 110

Yoghurt Crispy, Raspberry Jelly, Short Bread,
Crème Patissier, Pistachio Cremeux

DEATH BY CHOCOLATE R 125

Dark Chocolate Cremeux, Chocolate Sponge,
Coffee Mousse, Roasted White Chocolate Ganache,
Lime Crumble, Lemon Gel, Chocolate Popping Candy,
and Seasonal Fruit

DATE PUDDING R 95

Orange Toffee Sauce, Orange & Caramel Mousse,
Gingerbread Soil, Vanilla Ice Cream and Orange foam

LEMON MERINGUE BAKED ALASKA R 115

Lemon Olive oil Cake, Lemon Curd Ice Cream,
White chocolate crisp, Flaming Italian Meringue

MANGO CHEESECAKE R 115

Coconut Soil, Coconut Sorbet, Mango salsa,
Pineapple Sphere

PETIT FOURS R 95

Chefs' choice

ICE CREAM & SORBET R 95

Chefs' choice