

utopia

DINING ELEVATED

NIBBLES

OYSTER

Mignonette, Lemon Gel

R 40

TABLE MEZE

Hummus, Marinated Olives, Hydari, Muhammara, Babaghanoush
Served with a selection of bread

R 195

STARTERS

PULLED MALAY LAMB ROTI

Cucumber Raita, Lemon Atchar, Pickled Cabbage

R 135

HARISSA BEEF

Roast Pineapple Harissa, Candy Pineapple, Pickled Veg, Bearnaise

R 135

STICKY GOCHUANG CHICKEN

Asian Coleslaw, Japanese Mayo, Mango Kimchi

R 125

LOBSTER MINISTRONE

Light Butter Bisque, Orzo, Heirloom Baby Carrot, Cauliflower, Broccoli, Beet & Carrot Puree, Crispy Sage, Toast

R 145

Prices subject to change

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CALAMARI PATAGONIA

R 135

Deep Fried or Grilled
Smoked Paprika Aioli, Tartar, Salsa

SAUTEED PRAWNS

R 135

Chilli, Lemon, Garlic, Crispy Capers,
Blushed Tomatoes, White Wine

SPANISH MUSSELS

R 145

Veloutè, Lamb Chorizo, Gremolata,
Olives, Sun Dried Tomato, Rosemary
Spanish Bread

FRESHLY SPROUTED

NODINI CAPRESE SALAD

R 135

Nodini, Heirloom Tomatoes, Chilli Tomato
Jam, Basil Leaves, Pesto, Balsamic Reduction

CHICKEN WAGYU MACON CAESAR

R 155

Crispy Chicken Thigh, Wagyu Macon Bits,
Parmesan Shards, Spring Onion, Anchovies,
Hens Egg, Butter Croutons, Baby Gem, Basil,
Caesar Dressing

QUINOA GARDEN SALAD

R 125

Hummus, Roast Peppers, Artichokes, Tomato
Raisins, Olives, Onion Petals, Cucumber, Carrot
Ribbons, Feta Mousse, Popped Pumpkin Seeds,
House Dressing

Prices subject to change

FAUNA

Wagyu Tallow Café De Paris Butter, Forest Wild Mushrooms, Pickled Onion, Parmesan Fries

Rib Eye 350gr R 385

Beef Fillet 250gr R 375

Sirloin 300gr R 315

Wagyu Rump 250gr R 395

BALSAMIC FIG CAPE VENISON R 345

Amasi Umnqusho, Tomato Jam, Exotic Mushroom, Baby Spinach, Mangetout, Cranberry Gel, Pickled Berry, Jus

LAMB SHANK R 365

Heirloom Baby Carrots, Charred Onion, Baby Beet, Roast Garlic Pommes Puree, Pan Drippings, Crispy Mint

PAN SEARED LINE FISH R 315

Creamed Spinach Cannelloni, Smoked Mozzarella, Onion Marmalade, Honey Carrot Puree, Parmesan Veloutè

NORWEGIAN SALMON SQ

Dauphinoise, Beetroot Puree, Tender Stem Broccoli, Almonds, Fermented Garlic Ginger Chilli Honey, Broccoli Pesto.

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GRILLED QUEEN PRAWNS

R 325

Lemon, Garlic or Peri Peri Basted
Served With Choice of Side

UTOPIA SEAFOOD PLATTER

SQ

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

CONFIT DUCK

R 325

Creamy Parmesan Polenta, Pickle Orange,
Spiced Orange Gel, Pumpkin Puree, Zesty Red
Cabbage Slaw, Brussels & Bok Choi, Cherry Duck Jus

PLANT BASE

MUSHROOM & LENTIL BOBOTIE

R185

Fruit Chutney, Roti, Garden Salad

PARMESAN ARTICHOKE RISOTTO

R185

Grilled Lemon Butter Artichokes, Parmesan
Artichoke Risotto, Lemon Oil

COLD POKE

R165

Sticky Coconut Rice, Dragon Aioli, Sweet
Chilli Teriyaki, Kombu, Sesame, Sprouts,
Kimchi, Edamame

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SIDE DISH

R 50

GARDEN VEGETABLES

Sautéed seasonal vegetables

ROAST GARLIC POMMES PUREE

Truffle Beurre Noisette

CREAMED SPINACH CANNELLONI

Smoked Mozzarella, Onion Marmalade, Honey
Carrot Puree

CAULIFLOWER & BROCCOLI

Beetroot Puree, Almond, Ginger Chilli Honey
Dressing, Pesto, Salsa

PARMESAN CHIPS

Crispy, Spiced & Parmesan

SAUCE

R 45

Mushroom/ Pepper/ Lemon Butter/ Peri

Prices subject to change

SWEET TREATS

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.

SNICKERS TART R 125

Salted Caramel, Roast Peanuts, Dark Chocolate and Peanut Butter Ganache, Peanut Brittle, Nougat

LEMON MERINGUE ALASKA R 125

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

BISCOFF CHEESECAKE R 125

Creamy Caramel Biscoff Cheesecake on a Biscoff Base, Brûlée Banana, Scoop of Ice Cream

FRANGIPANE CLAFOUTIS R 125

Seasonal fruit frangipane clafoutis, Gluhwein Pears, Almond soil, Lemon Curd ice cream, candy lemon, lemon gel

ICE CREAM & SORBET R 95

Chefs' choice