

ZEST

À LA CARTE MENU

Oyster & Cure Bar

Lüderitz Oysters Natural

R22 each

Lüderitz Oysters with topping

R26 each

Chardonnay vinegar & shallots

Asian dressing

Ponzu dressing

Citrus Tea-cured Linefish

R120

Served with cucumber, radish, dill, soy & lime dressing

Teriyaki-cured Salmon

R120

Served with beetroot, horseradish cream & hazelnuts

Wood-fired Roast Tomatoes

R80/ R160

Served with ricotta, fresh basil & olives

To Start

Smoked Fish Scotched Egg

R95

Served with tonkatsu sauce, white cabbage & spring onion salad

Charred Sweet Potato

R85/ R170

Served with baby spinach, feta, roasted walnuts & raisins

Sautéed Prawns

R140

Served with chili butter, tomato and red pepper fondue

Grilled Baby Calamari

R120/ R240

Served with olive oil, with herb & caper dressing

Asian Beef Fillet

R120

Served with mushrooms, ginger, spring onion, sesame & nori

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Pear & Avocado Salad

Served with dikon, tofu dressing

R85

Cauliflower Salad

Served with fig jam, cashew nuts, maple & lime dressing

R85

Zest Salad

Served with lettuce, feta, cucumber, tomato, onion, radish, avocado, olives and peppers

R95

To Follow

Wood-fired Salmon

Served with romesco purée, confit potato & grilled cauliflower

R150/R295

Seafood Trio

Served with salmon, calamari & prawn

R320

Plancha Linefish

Served with lentils, tomato fondue & grilled baby marrow

R125/ R240

Grilled Prawns

R295

Prawn Extra

R40 each

Wood-fired Grilled Beef

Fillet

R160/R310

Ribeye

R295

Wingrib

R450/R800

Wagyu Beef Cut

(SQ)

Earth & Sea

Wood-fired grilled beef fillet with grilled prawns

R290

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À LA CARTE MENU

Grilled Springbok

Served with carrot & miso purée, confit garlic, carrots & crispy shallots

R150/280

Grilled Chicken Thighs

Served with cucumber, miso, pineapple, sesame & pumpkin seed salad

R120/R220

Sides

R45 Each

Miso Eggplant

Fennel Salad

Grilled Sweet Potato

Wood-fired Cauliflower

Fried Potato Wedges

Baby Bok Choy with Ginger Garlic Sauce

Sauces

Wild Mushroom Sauce

R50

Green Peppercorn Sauce

R50

Marinated Chili Peppers

R25

Dessert

Chocolate Mousse

Served with milk jam, mocha granita, dark chocolate & white chocolate shards

R105

Grilled Pineapple Pumpkin Cake

Served with peanut ice-cream and star anise syrup

R95

Coconut Pannacota

Served with almond brittle & mango sorbet

R85

Poached Seasonal Fruits

Served with Swiss meringue & oat crumble

R90