



Bijou
Restaurant

A LA CARTE MENU



CANAPES

VIETNAMESE SPRING ROLL	
GREEK MEATBALL	

STARTERS

CROCODILE AND KUDU CARPACCIO	155
Served with microgreens, confit romanita, Kupe, miso dust, red pepper coulis and an Asian dressing	
GRILLED SOREL PEARS	80
Served with Rockford, pecans, rocket and a classic dressing	
DUCK BREAST	110
Served with microgreens, capsicum purée, micro shoots, parsnip textures and an Asian Dressing	
UMAMI	120
Vietnamese prawns served with baby spinach, miso dust, parmesan shavings and a yuzu dressing	

MAIN COURSE

KAROO DUCKA LAMB RACK	230
Served with baby carrots, cashew nut pomes purée, green beans and rosemary jus	
BEEF FILLET	220
Served with cracked potato, rainbow carrots, mange tout and truffle jus	
EGYPTIAN NILE PERCH	165
Served with greens, almonds, potato batons and coral sauce	
ARBORIO RISOTTO	175
Served with black mushroom, cream, parmesan and truffle	

DESSERT

BUTTERSCOTCH MALVA PUDDING	65
Served with candied apricot and custard ice cream	
GRILLED PINEAPPLE CHEESECAKE	80
Served with vanilla ice cream	
TOADBURY CRÈME BRULE	65

CHEESE PLATTER

INDEZI RIVER CHEESE PLATTER	195
Selection of South African cheeses and preserves from the Midlands of KwaZulu Natal	

