

THE SIGNATURE HOME EXPERIENCE

SUSHI

Fashion sandwich (4 pieces)

- 135 Tuna, avocado and mayo
- 135 Chicken, avocado and mayo
- 145 Salmon, avocado and mayo
- 145 Salmon, avocado and cream cheese
- 155 Prawn, avocado and mayo

California roll (4 pieces)

- 125 Apple, cream cheese, red pepper and avocado
- 135 Salmon and avocado
- 135 Spicy tuna and avocado
- 145 Prawn and avocado

Sashimi (4 pieces)

- 135 Tuna
- 155 Seared tuna
- 155 Salmon

Salmon roses

- 160 Salmon sashimi, mayo and caviar
- 175 Salmon sashimi, avo, mayo & caviar

135 Triple layer

Rice, mayo, smoked salmon and caviar

340 Combo platter

California roll – 6 pieces
Maki – 2 pieces
Rainbow – 2 pieces
Sashimi – 2 pieces

410 Assorted platter

Sashimi – 6 pieces
Nigiri – 4 pieces
California roll – 2 pieces
Maki – 4 pieces

430 Salmon platter

Salmon temaki – 2 pieces
Fashion sandwich – 2 pieces
California roll – 2 pieces
Maki – 2 pieces
Nigiri – 2 pieces

460 Signature platter

Rainbow – 2 pieces
Maki – 2 pieces
Salmon roses – 2 pieces
Nigiri – 4 pieces
Sashimi – 2 pieces

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LIGHT MEALS

- 135 **Open chicken mayo sandwich**
Sliced red onion, fresh tomato, lettuce, cheddar cheese and pickled peppadew
- 155 **Poke bowl of cured salmon**
Fresh avocado, pea nudge, pickled ginger, sushi rice pineapple salsa, pickled egg, sesame, honey and soy dressing
- 160 **Asian chicken noodle**
Grilled oyster mushrooms, pickled Shimeji mushrooms, spring onion, ginger and dashi broth
- 650 **Signature snack platter**
A combination of BBQ chicken, wings, calamari, prawn spring roll, mini sumo chips and mini chicken wrap

SOUP

- 125 **Roasted tomato and pepper soup**
Oven roasted tomatoes blended with peppers, served with sour cream swirl
- 125 **Roasted pumpkin and red onion soup**
Pumpkin soup infused in Thai flavours, coriander and hint of cream
- 130 **Chicken soup**
Slow infused chicken broth with Mediterranean herbs and finished with cream
- 140 **Oxtail soup**
Braised oxtail meat pulled and re-fried with carrots, celery, onion, paprika, garlic, tomato paste and fresh herbs

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STARTERS

- 130 **Chicken livers**
Pan fried livers marinated in peri-peri, cucumber, black olives, mixed greens and vine tomatoes dressed with lime vinaigrette
- 175 **Fish cakes**
Thai style with wasabi mayo, lemongrass infused chili and salad of micros
- 165 **Prawn springroll**
Served with ginger, lime and sweet dipping sauce
- 175 **Salmon tartar**
Tian of Scottish salmon, tomato concasse and pickled cucumber, beetroot Carpaccio and champagne gel
- 195 **Duck trio**
Duck breast infused in soy and herb marinade, pan fried duck sausage and duck liver puree, served on bed of exotic mushrooms
- 185 **Tempura prawns**
Tempura battered Mozambican prawns, deep fried and served lemon grass infused sweet chilli and tempura dipping sauce
- 185 **Prawn bruschetta**
Spicy marinated prawns on meze style bruschetta's served with olive and red onion, sundried tomato and papperdew and cream cheese bruschetta dressed with a creamy bacon sauce

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HIGH SEAS

- 250 **Grilled Calamari**
Tender baby tubes pan-fried with lemon and garlic served with seasonal vegetables and sumo chips
- 300 **Grilled sole**
Seasoned maldon sea salt , served with sautéed new potatoes, pea and red onion ragout and salsa verde
- 315 **Baby kingklip**
With soft herb crust, saffron potatoes, red pepper sauce and vegetable stir-fry
- 295 **Fillet of Kingklip**
Served with wilted bok choy, sweet potato crisps and passion fruit gel
- 325 **Prawn curry**
Simmered in traditional Durban spices and tamarind served with basmati rice sambals and poppadum
- 365 **Asian salmon**
Seared salmon set on a teriyaki stir-fry, exotic mushrooms with wasabi enhanced Beurre blanc
- 365 **Salmon teriyaki**
Scottish salmon grilled to perfection, served with homemade pickled cucumber, honey glazed sweet potato rounds and served with teriyaki reduction
- 360 **Prawn pasta**
Pan fried prawns, mushrooms and asparagus in a cream based sauce, with a choice of penne, linguini or tagliatelle

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SIGNATURE DISHES

- 250 **Chicken korma curry**
Chicken thighs and breast braised in a coconut infused mild blend of spices, toasted almonds dehydrated vine tomatoes, roti and sambals
- 310 **Pork ribs**
Prepared with soya, honey and ginger glaze, served with sumo chips and vegetables
- 375 **Oxtail**
Served on the bone with rice and saffron new potatoes
- 335 **Coffee rubbed fillet**
Rubbed in coffee infused blend of mild spices, twice baked potato, asparagus, fried exotic mushrooms and a creamed mushroom sauce
- 315 **Ostrich fillet**
Grilled ostrich fillet, with sweet potato and honey puree, roasted Mediterranean vegetables and pepper sauce
- 325 **Beef tournedo**
Charred grilled beef fillet pommes dauphine, served with green bean and vine tomato salad topped with béarnaise sauce
- 350 **Braised pork belly**
Slow braised pork belly served with king oyster mushroom, salsa, fresh berries, apple and potato puree complimented with basil sprouts and fennel
- 390 **Curry lamb shank**
Slow roasted curry infused lamb shank with garam masala, cinnamon, coriander served with herb mash potato and seasonal vegetable
- 385 **Bell pepper fillet**
Pan fried beef loin, wrapped in bell pepper, served on peppery bath and creamy potato, grill baby corn and asparagus

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MEAT AND POULTRY

Our meat is wet-aged on the premises for 21 days. Served with sumo chips, glazed baby vegetables and a choice of sauces:

*Port wine jus 55 | Namibian truffle 85 | Blue cheese 55 | Béarnaise 55 | Mushroom 50
| Cheese and mushroom 60 | Pepper 55 | Creamy garlic 55*

255 Rump

315 Rib eye

340 Fillet

235 Flamed grilled baby chicken

Rubbed with maldon sea salt, fresh chili and lemon served with sumo chips

295 Prime rib

Lazy aged prime cut, pearl barley risotto, sautéed seasonal vegetables and port wine jus

315 Duck leg confit

Slow braised sous vide style duck leg, served with potato dauphinoise, honey glazed root vegetables topped with fig and port wine jus

335 Lamb chops

French trimmed, rubbed with dukkah served with mint pea puree and sumo chips

SHELLFISH

Prepared the traditional Mozambican way served with seasonal vegetables and a choice of rice or chips

325 Queen Prawns

490 King prawns

1095 Shellfish platter

Combination of baby lobster, queens and tiger medium prawns

1150 Langoustines

Succulent and juicy, butterfly grilled the Mozambican way, and served with seasonal vegetables and savoury rice.

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KIDS MENU

- 125 **Fish and Chips**
Traditional buttered hake served with French fries
- 125 **Beef burger**
Homemade BBQ beef burger patty, cheddar cheese, tomato, lettuce and French fries.
- 195 **Ribs and Chips**
Prepared with soya, honey and ginger glaze, served with French fries

DESSERT

- 115 **Trio of crème brûlée**
Vanilla, Berry and Bar-one crème brulee served with almond tuile
- 115 **Pear malva pudding**
Kahlua butterscotch and vanilla custard
- 125 **American style baked cheese Cake**
Served with berry compot and fresh strawberries
- 130 **Cake of the day**
- 135 **Ferrero rocher tiramisu**
Served with chocolate fudge parfait, caramel gel, strawberry gel
- 250 **Cheese and biscuits platter (Serves 2)**
Imported platter soft centre cheese, savoury crackers, preserves and nuts

signature

RESTAURANT



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