

THE SIGNATURE HOME EXPERIENCE

SUSHI

Fashion sandwich (4 pieces)

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

California roll (4 pieces)

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

Sashimi (4 pieces)

- 145 Tuna
- 165 Seared tuna
- 165 Salmon

Salmon roses

- 170 Salmon sashimi, mayo and caviar
- 185 Salmon sashimi, avo, mayo & caviar

145 Triple layer

Rice, mayo, smoked salmon and caviar

355 Combo platter

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

425 Assorted platter

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

445 Salmon platter

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

475 Signature platter

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

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SOUP

- 135 **Roasted tomato and pepper soup**
Oven roasted tomatoes blended with peppers, served with sour cream swirl
- 135 **Roasted pumpkin and red onion soup**
Pumpkin soup infused in Thai flavours, coriander and hint of cream
- 145 **Chicken soup**
Slow infused chicken broth with Mediterranean herbs and finished with cream
- 150 **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

- 140 **Chicken livers**
Pan fried livers marinated in peri-peri, cucumber, black olives, mixed greens and vine tomatoes dressed with lime vinaigrette
- 180 **Prawn springroll**
Served with ginger, lime and sweet dipping sauce
- 195 **Fish cakes**
Thai style with wasabi mayo, lemongrass infused chili and salad of micros
- 195 **Salmon tartar**
Tian of Scottish salmon, tomato concasse and pickled cucumber, beetroot Carpaccio and champagne gel
- 205 **Tempura prawns**
Tempura battered Mozambican prawns, deep fried and served lemon grass infused sweet chilli and tempura dipping sauce
- 205 **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
- 215 **Duck trio**
Duck breast infused in soy and herb marinade, pan fried duck sausage and duck liver puree, served on bed of exotic mushrooms

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HIGH SEAS

- 260 **Grilled Calamari**
Tender baby tubes pan-fried with lemon and garlic served with seasonal vegetables and sumo chips
- 310 **Grilled sole**
Seasoned maldon sea salt , served with sautéed new potatoes, pea and red onion ragout and salsa verde
- 315 **Fillet of Kingklip**
Served with wilted bok choy, sweet potato crisps and passion fruit gel
- 320 **Baby kingklip**
With soft herb crust, saffron potatoes, red pepper sauce and vegetable stir-fry
- 335 **Prawn curry**
Simmered in traditional Durban spices and tamarind served with basmati rice sambals and poppadum
- 375 **Asian salmon**
Seared salmon set on a teriyaki stir-fry, exotic mushrooms with wasabi enhanced Beurre blanc
- 375 **Salmon teriyaki**
Scottish salmon grilled to perfection, served with homemade pickled cucumber, honey glazed sweet potato rounds and served with teriyaki reduction
- 375 **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

- 305 Chicken korma curry**
Chicken thighs and breast braised in a coconut infused mild blend of spices, toasted almonds dehydrated vine tomatoes, roti and sambals
- 325 Ostrich fillet**
Grilled ostrich fillet, with sweet potato and honey puree, roasted Mediterranean vegetables and pepper sauce
- 335 Beef tournedo**
Charred grilled beef fillet pommes dauphine, served with green been and vine tomato salad topped with béarnaise sauce
- 345 Coffee rubbed fillet**
Rubbed in coffee infused blend of mild spices, twice baked potato, asparagus, fried exotic mushrooms and a creamed mushroom sauce
- 350 Pork ribs**
Prepared with soya, honey and ginger glaze, served with sumo chips and vegetables
- 365 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
- 385 Oxtail**
Served on the bone with rice and saffron new potatoes
- 395 Bell pepper fillet**
Pan fried beef loin, wrapped in bell pepper, served on peppery bath and creamy potato, grill baby corn and asparagus
- 405 Curry lamb shank**
Slow roasted curry infused lamb shank with garam masala, cinnamon, coriander served with herb mash potato and seasonal vegetable

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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

260 Rump

320 Rib eye

355 Fillet

255 Flamed grilled baby chicken

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

305 Prime rib

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

325 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

345 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

355 Queen Prawns

495 King prawns

1175 Langoustines

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

1295 Shellfish platter

Combination of baby lobster, queens and tiger medium prawns

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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

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

signature

RESTAURANT



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