

indo-chine

R E S T A U R A N T

SALADS

GOCHUJANG PORK 215
smoked loin, terrine, belly, white kimchi,
lacto-fermented apple, burned endive

CHILI PICKLED TUNA 225
watermelon, ginger salmon floss, thai basil,
coriander, caramelized onions & garlic, roe

PONZU KUDU 225
dashi enoki, ulva emulsion, mustard relish, puffed seaweed
quail yolk

OCTOPUS MIANG KHAM 205
peanuts, limes, coconut, grape fruit, caramelized onions &
garlic, kale meringues

SOUPS

BEEF BROTH 185
beef shin, dumplings, spring onions, coriander
crispy basil

CHICKEN, COCONUT & LIME SOUP 185
sous vide chicken, basil seeds, enoki mushrooms,
galangal jellies

TOM YAM GOONG 205
local fish, squid pasta, prawn, salted pork relish
lime, basil

SHITAKE & FENNEL DASHI 205
miso glazed scallops, shitake jelly, fennel
west coast tempura oysters

GRILLED

GRILLED LINE FISH 365
galangal & ginger salad, caramelized onions

KAROO LAMB CUTLETS 385
black garlic puree, falafel, fritter, tomato bean sambal

KOREAN FREE RANGE CHICKEN 355
barbeque sauce, galangal, bing bread, kimchi

250G FREE RANGE BEEF RIB EYE 385
chimichurri, wasabi ponzu sauce, hand cut chips,
wasabi & lime aioli



CURRIES

WOODFIRED CHICKEN	355	SEAFOOD MADRAS	450
massaman of baby chicken, confit potatoes, burnt onion, coconut, thai herbs		langoustines, prawns, linefish, mussels, squid, clams homemade atchar, pancar and tamarind chutney	
BEEF RENDANG	385	RED CURRY OF PRAWNS	405
brisket, lemongrass, coconut & cinnamon curry, pickled tapioca, cucumber salad, coconut rice, raita		linefish dumplings, pumpkin seed pesto, pickled red cabbage, red curry cracker	

SIDES

EDAMAME & SHITAKE POT STICKER	95	CRUNCHY MUSSEL OMELETTE	115
ginger, soy dressing, spring onion, cashew nut		bean sprouts, coriander, green chili dressing	
HOME MADE SPRINGROLLS	80	EGG FRIED RICE	95
beans, vegetables, spring onion, nuoc chum dressing		jasmine rice, dried shrimps, spring onion, coriander	
THAI BEEF SALAD	115	SOM THAM	95
cured beef, textures of cucumber, basil, mint coriander, herb & coconut dressing		papaya, green beans, tomato, chili, coriander basil, squid dressing	

DESSERTS

PLUM, SHISO & CHOCOLATE	170	STRAWBERRY & ROSE GERANIUM	170
curd, chocolate aero, poached plums, shiso jellies plum & beetroot sorbet		strawberry and rose parfait, strawberry sorbet, madeira cake, short bread, meringue	
MANDARIN AND QUINCE	165	GREEN CURRY & RICE	165
cheese cake, quince ice cream, lemon grass namaleka		white chocolate green curry panna cotta, puffed sago, chocolate soil, asian pear, sticky coconut rice	
SELECTION OF CHEESE	215	PINEAPPLE & COCONUT	165
South African cheese, preserves, crackers, honey nuts		mojito sorbet, grilled pineapple, malibu, coconut lime cake, pineapple jellies	

A DISCRETIONARY R20 DONATION HAS BEEN ADDED IN AID OF THE FACET FOUNDATION
PLEASE INFORM YOUR WAITER IF YOU WISH TO FORGO

