

indochine

R E S T A U R A N T

APPETIZERS

CHICKEN YAKITORI liver 'kwepi' pâté, shiitake XO, pickled pear	235	FIRE SALAD ginger panna cotta, radish, cucumber, green chilli jam, coconut & herb dressing, Delaire garden vegetables	210
VENISON CARPACCIO nahm jim jaen, pickled shimeji, burnt shallot, rice powder, burnt turnip puree, pickles	245	PORK JOWL & GREEN CURRY compressed apple, fermented tofu & peanut, pork fritters, sago puff, lemongrass	225

MAINS

BEEF TERIYAKI beef sirloin or rib eye, mushroom aioli, broccoli, potato & nori terrine	400	MUSSEL CURRY thai herbs, jasmine rice, pickles, lime leaf	345
BEEF RENDANG brisket, lemongrass, coconut & cinnamon curry, pickled tapioca, cucumber salad, coconut rice, raita	395	UNAGI LINEFISH bonito, chives, crispy garlic, charred cabbage, wild garlic	395
KASOORI FIRE ROASTED CHICKEN coriander & cashew chutney, eggplant, pickled okra, paneer, potato, curry leaves	385		

DESSERTS

LAVENDER & HONEY panna cotta, honey comb, basil seed, poppy seed cake, apple and rose geranium	185	INDOCHINE MOCHI poached strawberry, coconut & chocolate soil, dark chocolate namaleka, shiso jellies, strawberry sorbet	195
PEACH MILLE-FEUILLE compressed peaches, mousse, cardamom crème, tamarind & yoghurt ice-cream, peach chunda	185	SELECTION OF CHEESE South African cheese, preserves, crackers, honey nuts	245



SIGNATURE SELECTION | R890

WINE PAIRING | R490

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Virgil Kahn, Head Chef at Indochine, crafts dishes inspired by Asia where flavours come alive. With his signature South African twist, the Asian-influenced cuisine is delicate with explosions of taste, delivered as an evocative all-sensory dining experience where beauty and balance shine. Savour every moment of exquisitely balanced cuisine with our *Signature Selection*. Each featured dish has been hand selected by Chef Kahn and incorporates the finest local ingredients including zesty Asian herbs from our Estate greenhouse.

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TUNA TARTARE

cape malay spice, tomato, curry leaf & cashew, smoked tomato dressing, cumin grissini

Avondale 'Camissa' Rosé 2019

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PRAWN GREEN CURRY

burnt shallot, coconut, kaffir lime

Hartenberg 'Occasional' Riesling 2020

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PORK BELLY KHAO SOI

thai curry confit pork belly, shrimp nahm prik, tamarind gel, pork dumpling, thai herbs

Kaapzicht 'Skuinsberg' Cinsaut 2020

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SORBET

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KASOORI FIRE ROASTED CHICKEN

coriander & cashew chutney, pickled okra & eggplant, paneer, potato, curry leaves

Delaire Graff Merlot 2014

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RASPBERRY & WHITE CHOCOLATE

semifreddo, kaffir lime, chilli threads, raspberry leather, raspberry & lemongrass sorbet

Donkiesbaai 'Hooiwijn' 2018

A DISCRETIONARY R20 DONATION HAS BEEN ADDED IN AID OF THE FACET FOUNDATION.

PLEASE INFORM YOUR WAITER IF YOU WISH TO FORGO

