

indochine

R E S T A U R A N T

APPETIZERS

KOMBU CURED LINE FISH citrus ponzu, lime aioli, nasturtium berry and lemon kosho, furikake	205	UDON NOODLE textures of mushroom, smoked miso cauliflower, truffle soy dressing, toasted rice	185
TOM YAM GOONG local line fish, squid, prawn, salted pork relish lime, basil	205	KHADI SOUP falafel, curry leaf, indian style pickled tomatoes, cashew puree, tempered spices, chickpea crackers	185

GRILLED

BEEF RIB EYE shrimp relish steamed in coconut cream, charred baby gem	410	WOODFIRED FREE RANGE CHICKEN massaman of baby chicken, confit potatoes, burnt onion coconut, thai herbs	345
GRILLED LINE FISH ginger & lime salad, caramelized onions, egg fried rice	345	GRILLED EGGPLANT grilled cabbage, green curry, lemongrass, kaffir lime, onion & green chilli chutney	315

CURRIES

BEEF RENDANG brisket, lemongrass, coconut & cinnamon curry, pickled tapioca, cucumber salad, coconut rice, raita	350	TOHU YELLOW CURRY gem squash, cauliflower, cashew puree, smoked chilli & peanut relish	335
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SIDES

POT STICKERS ginger, soy dressing, spring onion	95	VIETNAMESE SPRINGROLLS beans, vegetables, spring onion, nuoc chum dressing	80
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DESSERTS

LEMONGRASS CRÈME BRULEE raspberry sherbet, coconut & lemon verbena, fermented lime, beurre noisette crumble	165	PAI SUSU coconut, pisang and black rice	165
PEACH & WHITE CHOCOLATE HALVA peach coulis, peach cru, coconut shortbread	165	SELECTION OF CHEESE South African cheese, preserves, crackers, honey nuts	215

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SIGNATURE TRAVEL MENU

THAILAND | R5,50

WINE PAIRING R395

DID YOU KNOW: In Thailand, food forms a central part of any social occasion, and it often becomes the social occasion in itself or a reason to celebrate. This is partly due to the friendly, social nature of Thai people, but also because of the way in which food is ordered, served, and eaten. Family and friends unite and share through food. A typical Thai meal includes five main flavors: salty, sweet, sour, bitter, and spicy. Thai cuisine is also heavily influenced by Indian spices and flavours, which is evident in its famous green, red, and yellow curries. Impossible to confuse with Indian curries, Thai curries incorporate many Indian spices in their pastes, maintaining their own unique flavours thanks to local ingredients, such as Thai holy basil, lemongrass, and galangal. Other influences on Thai cooking come from neighbouring countries, like Vietnam, Cambodia, Indonesia, Laos, Burma, and Malaysia.

STARTERS

RED CURRY OF PRAWN

hollandaise, salted beef, dragon fruit, lavash, krachi

HANG-LAY PORK PANCETTA

pickled garlic, fermented greens, puffed rice, relish

TOM YAM

prawns, tomato, shiitake, lime leaves, chilli

Delaire Graff Chenin Blanc 2020

MAIN

JUNGLE CURRY OF WOOD FIRED CHICKEN LEG

kewra rice, fermented greens, pickled chilli, larb

Delaire Graff Merlot 2018

DESSERT

SOY BEAN BASQUE

toasted jasmine rice ice cream, persimmon, onion granola

Delaire Graff Sunrise Brut

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