

STARTERS

- 89 **GAZPACHO**, Basil Olive Oil, Garlic Croutons, Tomatoes, Cucumber
- 99/190 **CRISPY CALAMARI**, Garlic, Chili, Fried Fresh Herbs, House Tartare, Lemon
- 155 **FRITTARA MISTA**, Line Fish Belly, Calamari, Prawns, Chili, Garlic, Fried Fresh Herbs, Aioli, Lemon
- 115/190 **STEAMED FRESH WEST COAST BLACK MUSSELS**, White Wine, Saffron, Onion, Garlic, Herbs, Cream, Toasted Focaccia
- 195 **SEARED SCALLOPS**, Cauliflower Puree, Crème Fraiche, Anchovy, Capers, Norwegian Salmon Roe, Gravlax
- 119 **MATURED BEEF FILLET CARPACCIO**, Radish, Spring Onions, Sesame Seeds, Asian Dressing, Japanese Mayo
- 115/165 **PARMESAN GNOCCHI**, Butternut, Artichokes, Toasted Pumpkin Seeds, Bella-Rosa Tomatoes, Sage, Parmesan Shavings, Truffle Infused, Parmesan Cream Sauce
- 135 **HEIRLOOM TOMATO SALAD**, Olive Oil, Fresh Herbs, Burrata, Lemon Salt, Basil Pesto, Toasted Focaccia
- 110 **CLASSIC CAESAR SALAD**, Fresh Baby Gem Cos, Anchovy and a Soft Crumbed Egg



SEAFOOD SELECTION FOR ONE

MAINS

Speak to your waiter for daily Chefs' recommendations.

- SQ **FRESH LINE FISH** - See Black Board
- 190 **PAN FRIED BABY CALAMARI TUBES**, Lemon Butter, Chilli Flakes, Rocket
- 305 **PAN FRIED PRAWNS**, Garlic, Chili, Lemon, Parsley, Smoked Paprika Aioli, Choice of Hand Cut Chips or Rice Pilaf
- SQ **SEA FOOD SELECTION FOR ONE OR TWO**, Line Fish, Black West Coast Mussels, Pan Fried Calamari Tubes, Pan Fried Garlic & Chili Prawns, Langoustines/Mozambique Deep Sea Crayfish
- 260 **KAROO RACK OF LAMB**, Chives and Mustard Crust, Served with Fondant Potato, Green Beans, Lamb Jus and Baby Onions
- 269 **MATURED BEEF FILLET**, Wilted Baby Spinach, Truffle Mushroom Sauce, Ricotta Gnocchi, Potato Puree, Exotic Marinated Mushrooms



CLASSIC CRÈME BRÛLÉE

DESSERTS

- 95 **AMARETTO INFUSED YOGHURT PANNA COTTA**, Served with a
Champagne Berry Coulis
- 99 **CHOCOLATE FONDANT**, Served with Ice Cream
- 78 **CLASSIC CRÈME BRÛLÉE**
- 89 **CITRUS CHEESE CAKE**, Orange Sorbet, Passion Fruit Coulis
- 78 **TRIO OF HOUSE ICE CREAM**



SEVRUGA SIGNATURE PLATE

SUSHI PLATES

- 310 **SEVRUGA SIGNATURE PLATE**
 Bam Bam Roll (3), Signature Fried Roll (3), Rock Shrimp Tempura (4)
 Gunkan Nigiri (3), Salmon Roses (3)
- 195 **BRONZE PLATE**
 Prawn Surprise (4), Bam-Bam Roll (4), Fashion Sandwich (4)
- 220 **SILVER PLATE**
 Salmon California (4), Tuna California (4), Tuna Crunch (4)
 Rainbow Roll (4)
- 280 **DIAMOND PLATE**
 Salmon Roses (4), Seared Tuna, Salmon And Tuna Sashimi (6)
 Rainbow Roll (4), California Roll (4)
- 160 **VEGETARIAN PLATE**
 Bean Curd Nigiri (2), Cucumber Roses (4), Vegetable California Roll (8),
 Avocado Maki (6)
- ## SASHIMI SALADS
- 190 **SEARED TUNA SALAD**
 6 Pcs Of Seared Tuna, Cucumber, Carrots, Tomatoes, Pineapple, Spring
 Onion, Special Spicy Sauce
- 205 **NEW STYLE SASHIMI SALAD**
 6 Pcs Salmon Sashimi, Cucumber, Carrots, Spring Onion, Special Salad
 Dressing
- 190 **SUSHI SALAD**
 Chopped Salmon, Tuna, Prawn, Crabstick, Avo, Cucumber, Carrots, Special
 Salad Dressing, Japanese 7 Spices, Spring Onion, Ginger
- 160 **PRAWN SALAD**
 Chopped Prawn, Cucumber, Spicy Mayo



POKE BOWL

SEVRUGA SIGNATURE SUSHI

- 185 **PRAWN SURPRISE (8)**
Salmon Avocado Roll, Wrapped In Salmon, Topped Tempura Prawns, Spring Onion & Caviar. Served with Sweet Chilli Mayo
- 160 **CARIN'S ROLL (8)**
Prawn Tempura, Creamy Seven Spice Prawn, Spring Onion and Teriyaki Glaze
- 235 **ROCK SHRIMP TEMPURA (8)**
Tuna Tempura, Cream Cheese, Topped with a Tempura Prawn, Sweet Chilli Mayo and Spring Onions
- 140 **TUNA CRUNCH (8)**
Tuna Tempura, Cream Cheese, Mayo and Sweet Chilli Sauce
- 135 **SIGNATURE FRIED ROLL (6)**
Deep Fried Futomaki with Salmon, Tuna, Avocado, Cream Cheese, Teriyaki and Crunch Sauce
- 100 **PHILADELPHIA ROLL (8)**
Smoked Salmon, Avocado and Cream Cheese
- 135 **TERIYAKI RAINBOW STACK (9)**
Salmon, Avocado and Sushi Rice, Topped with a Steamed Prawn, Spring Onion, Japanese Mayo, Teriyaki Sauce and Red Caviar
- 185 **POKE BOWL**
Salmon, Tuna, Avocado, Sushi Rice, Edamame Beans, Pineapple, Special Salad Sauce, 7 Spices, Spring Onion and Ginger Wasabi



SEARED TUNA SALAD

SEVRUGA CLASSIC SUSHI

BAM BAM (4)

110	Salmon
110	Tuna
120	Tempura Prawn
90	Vegetarian

ROSES (4)

120	Salmon Roses
120	Tuna Roses
130	Creamy Salmon Roses

CALIFORNIA ROLLS (8)

120	Tuna
120	Salmon
130	Prawn
90	Vegetarian

RAINBOW ROLLS (8)

140	Prawn
160	Tuna
160	Salmon
140	Vegetarian

FASHION SANDWICHES (4)

85	Tuna
95	Salmon
90	Prawn
70	Vegetarian

HAND ROLLS (1)

90	Tuna
95	Salmon
90	Prawn
70	Vegetarian

NIGIRI (2)

80	Tuna
90	Salmon
90	Prawn

SASHIMI (4)

160	Tuna
160	Salmon
170	Seared Tuna

MAKI (6)

100	Salmon
100	Prawn
100	Tuna
80	Avocado
80	Cucumber

BEAN CURD (2)

75	Salmon
75	Prawn
75	Tuna
60	Vegetarian



PALOMA, WATERMELON SMASH,
GRAPEFRUIT COLLINS

CLASSIC COCKTAILS

- 95 STRAWBERRY DAIQUIRI
- 80 MARGARITA
- 90 PIÑA COLADA
- 95 CAIPIRINHA
- 70 COSMOPOLITAN
- 90 KIR ROYALE CASSIS
- 100 LONG ISLAND ICED TEA
- 95 MOJITO

DESIGNER COCKTAILS

- 90 THE SEVRUGA
- 115 ABSOLUT ELYX ESPRESSO MARTINI
- 105 ABSOLUT ELYX FLAIR
- 80 HAVANA CLUB OLD FASHIONED
- 130 BEEFEATER 24 GRAPEFRUIT G&T
- 95 BLOOD ORANGE COCONUT MOJITO
- 95 BLACKCURRANT CRUSH
- 105 WILD BERRY TEMPER
- 105 ABSOLUT WATERMELON SMASH
- 130 BEEFEATER GRAPEFRUIT COLLINS
- 135 ABSOLUT PASSION FRUIT MULE
- 155 CHIVAS 12 PENICILLIN
- 175 CHIVAS 12 STAR ANISE SOUR
- 150 OLMECA ALTOS PALOMA

ALCOHOL-FREE COCKTAILS

- 72 BANANA & WHITE
CHOCOLATE PIÑA COLADA
banana & white chocolate
syrup, milk, condensed milk
- 72 APPLE AND CINNAMON MOJITO
soda, lemonade, apple & cinnamon
syrup, mint
- 72 SPICY MANGO & ORANGE
INFUSION appetizer, orange
juice, a spicy mango syrup
- 65 STRAWBERRY DAIQUIRI
- 65 BLOOD ORANGE MOJITO
- 65 MOJITO