



set menu 2024



PLEASE NOTE

1. Please be advised that all menu items are subject to availability.
2. All prices are subject to change without prior notice.
3. Chef reserves the right to exchange components due to seasonality and availability.
4. As confirmation of your booking, the food bill should be settled 10 days prior to the date of the function.
5. A 10% service charge will be added to all bills.
6. Unfortunately, due to the size of the restaurant and limited seating space, numbers confirmed 72 hours in advance will be charged for on the night and cannot be transferred to the bill.
7. Any dietary requirements and allergies should always be stated prior to the function.

CONTACT

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SET MENU 1

R 525

STARTERS

CRISPY FRIED CALAMARI

marinated in olive oil, garlic, chilli and lemon, deep fried with fresh herbs, served with green tartar sauce and lemon

or

WEST COAST MUSSELS

in a white wine, cherry tomatoe, garlic and chilli mussel broth. Served with toasted ciabatta

or

PARMESAN & AVO

avo, parmesan, dill pickled cucumber, mint, sliced radish, red onion, wild rocket, crisp cos lettuce, honey & dijon mustard dressing

or

THE SUSHI

prawn fashion sandwich (4)

MAINS

FRESH LINE FISH

salsa verde, garlic mashed potato, green beans, rocket

or

MATURED SIRLOIN OR RUMP STEAK (subject to availability)

charcoal flame grilled and brushed with herb infused tallow. Served with roasted bone marrow, truffle infused béarnaise sauce and hand cut chips

or

PAN FRIED CALAMARI

caper berries, kalamata olives, garlic, chilli, smoked paprika and tomato oil, bella rosa tomatoes and wild rocket

or

GOLD PLATE

Tuna Bam Bam (4), Triangle Roll (4), Teriyaki Stack (4), Salmon Roses (4).

VEGETARIAN OPTION

HOMEMADE TRUFFLE & PARMESAN GNOCCHI

butternut, artichokes, toasted pumpkin seeds, bella-rosa tomatoes, sage, parmesan shavings, truffle infused parmesan cream sauce

DESSERTS

TRIO OF ICE CREAM

or

TONKA BEAN INFUSED CRÈME BRÛLÉE

fresh berries, mint



SET MENU 2

R 575

STARTERS

CRISPY FRIED CALAMARI

marinated in olive oil, garlic, chilli and lemon, deep fried with fresh herbs, served with green tartar sauce and lemon

or

WEST COAST MUSSELS

in a white wine, cherry tomatoe, garlic and chilli mussel broth. Served with toasted ciabatta.

or

CAESAR SALAD

crisp cos lettuce, anchovy, shaved parmesan, sliced radish and croutons. Tossed in a classic caesar dressing. Served with a soft crumbed egg

or

THE SUSHI

salmon roses (4)

MAINS

FRESH LINE FISH

orange beurre blanc, confit potatoes, wilted spinach

or

MATURED SIRLOIN OR RUMP STEAK (subject to availability)

charcoal flame grilled and brushed with herb infused tallow, served with roasted bone marrow, truffle infused béarnaise sauce and hand cut chips

or

PRAWN LINGUINI

Prawns, shaved parmesan and courgettes. Served in a creamy white wine, parmesan, garlic and thyme infused sauce.

or

DIAMOND PLATE

Teriyaki Stack (4), Seared Tuna Roll (4), Prawn Crunchy Roll (4), Rock Shrimp Roll (4), Snow Dragon Roll (4).

VEGETARIAN OPTION

HOMEMADE TRUFFLE & PARMESAN GNOCCHI

butternut, artichokes, toasted pumpkin seeds, bella-rosa tomatoes, sage, parmesan shavings, truffle infused parmesan cream sauce

DESSERTS

TONKA BEAN INFUSED CRÈME BRÛLÉE

fresh berries, mint

or

AMARETTO INFUSED YOGHURT PANNA COTTA

served with a champagne berry coulis



SET MENU 3

R 750

STARTERS

PRAWN TIAN

tempura prawns, tomato concasse, charred aubergine, avocado, sweet chili sauce, basil mayonnaise, green oil

or

BEEF CARPACCIO

japanese mayo, radish, asian sauce, toasted sesame seeds, spring onions, herb oil

or

CAESAR SALAD

crisp cos lettuce, anchovy, shaved parmesan, sliced radish and croutons. Tossed in a classic caesar dressing. Served with a soft crumbed egg

or

THE SUSHI

sashimi salad

MAINS

FRESH LINE FISH

grilled seasonal vegetables, rosemary infused baked potato and a dill cream sauce

or

MATURED BEEF FILLET

charcoal flame grilled and brushed with herb infused tallow, served with roasted bone marrow, truffle infused béarnaise sauce and hand cut chips

or

SEAFOOD SELECTION

black west coast mussels, pan fried calamari tubes, pan fried garlic & chilli prawns, served with rice

or

SEVRUGA SIGNATURE SUSHI PLATE

Bam Bam Roll (3), Signature Fried Roll (3), Rock Shrimp Tempura (4) Gunkan Nigiri (3), Salmon Roses (3)

VEGETARIAN OPTION

HOMEMADE TRUFFLE & PARMESAN GNOCCHI

butternut, artichokes, toasted pumpkin seeds, bella-rosa tomatoes, sage, parmesan shavings, truffle infused parmesan cream sauce

DESSERTS

DARK CHOCOLATE TORTE

salted caramel, valrhona chocolate ganache, biscoff crumb, smoked salt and our home made tonka bean ice cream

or

AMARETTO INFUSED YOGHURT PANNA COTTA

served with a champagne berry coulis

or

TONKA BEAN INFUSED CRÈME BRÛLÉE

fresh berries, mint