

DESSERT

TROPICAL MINI GATEAU

Coconut sponge, yuzu curd,
white chocolate orange mousse
380

RASPBERRY & DARK CHOCOLATE

Raspberry confiture,
dark chocolate olive oil cake
450

PETIT ANTONIO

Feuilletine, crisp jivara crumb,
milk chocolate crémeux
400

CHEESE

Selection of cheese, dried fruits, nuts,
seeded crackers, rose apple chutney
600

*"With a passion deeply rooted in the Mediterranean,
where olive oil is nature's liquid gold, I celebrate simplicity,
vibrant colours and the ocean's alluring bounty."*

Murat Gümüs - Chef de Cuisine

ENTREES

TUNA DUKKAH

Seared tuna, pickled ginger gel, piperade,
dukkah, beach leaves
550

PRAWN TAGINE

Braised Moroccan spiced prawns, chickpeas, saffron,
tomatoes, dry lemon, coriander
675

LOBSTER RISOTTO

Vanilla butter poached slipper lobster, fennel and herb risotto,
tempura sea grapes, prawn oil
1200

ARABIC SESAME AUBERGINE

Fire roasted aubergine, sesame,
smoked tahini
500

SOUP

WILD MUSHROOM CREAM

Porcini, mushroom cream,
parmesan puff, truffle oil
400



SALADS

'FARMACY' GREEN GARDEN

Avocado, garden leaves, cucumber, grapes, edamame beans,
apple, spiced pumpkin seeds
450

BOCCONCINI & TOMATO

Pomegranate, pickled onion, compressed melon,
lemon basil
500

FATTOUSH

Mint, tomato, cucumber, crispy crouton, baby gem,
pomegranate dressing
475

ISLAND MADE PASTA

LOBSTER, TRUFFLE, MAC & CHEESE

Butter poached lobster,
baked truffled gruyère macaroni
1450

12 HOUR BRAISED WAGYU PAPPARDELLE

Pulled wagyu beef, smoked onion purée, edamame,
parsley, horseradish
950

SEAFOOD MARINARA LINGUINI

Seared scallops, clams, prawns, mussels,
chili garlic, olive oil
1400

TRUFFLE PORCINI SPAGHETTI

Truffle cream, shaved parmesan, rocket,
porcini dust, truffle oil
800

FLATBREADS

Traditional Turkish stone-baked flatbread with marinated toppings

WAGYU BEEF

Beef tenderloin, tomato, bell peppers,
onion, garlic
810

SHAKSHOUKA

Tomato, red peppers, aubergine, paprika,
cumin, garlic yoghurt
650

CHARCOAL OVEN AND GRILL

All main courses are embered by sustainable hardwood charcoal

CORN FED CHICKEN BREAST

Slow roasted chicken breast, Jerusalem artichokes, broccolini,
grilled radicchio, thyme chardonnay cream
1000

REEF FISH & CALAMARI

Oven roasted reef fish, calamari, piperade,
edamame, salsa verde
1200

KAROO LAMB RACK

Preserved lemon, babaganoush, salted charred asparagus,
hasselback potatoes, salsa verde
1300

GRAIN FED BLACK ANGUS

Chargrilled beef fillet, potato gratin, baked field mushroom,
red onion marmalade rosemary, basil pesto
1450

OCEAN TO 'PLATTE'

Our fish is sustainably caught, in the waters around Platte Island

Flame grilled, whole or filleted. Served with olive oil & Platte Island salt,
lemon butter, 'Farmacy' green salad, kale and potatoes, roasted lemon
1500/kg