

# KUDU

## DINNER

### KUDU BREAD ORIGINAL FAMILY RECIPE

MELTED CULTURED BUTTER, house cured bacon

MELTED SEAFOOD BUTTER, almonds

MELTED CAPE MALAY BUTTER, curried pickled shallots

### BITES

KALAHARI SPICED BILTONG

SMOKED PRAWN CRULLER, miso, pickled cucumber

CONFIT LEEK TARTLET, pecorino, marjoram

OYSTERS, tomatoes dashi, wakame, trout roe

### SKEWERS

QUAIL SKEWER, hot sauce, apricot, mustard leaf

SQUID AND CELERIAC, shallots, kombu vierge

AUBERGINE SKEWER, choyu, black rice furikake

### STARTERS

HARISSA CHOPPED BEEF, crispy shallots, coriander

GRILLED PERI-PERI KING PRAWNS 4/6 pc with:

Peri peri sauce

Wild garlic butter

BURRATA, pineapple tomato, ginger, shiso

CURED SEA TROUT, daikon, shisho, tiger's milk

### BEST OF KUDU

#### CAN'T DECIDE WHAT TO ORDER?

Have the Best of Kudu Menu and let the chef guide you!

### BRAAI

POUSSIN, Kashmiri chili crisp, crème fraîche

PORK CHOP, monkey gland sauce, pickled mustard seeds

LAMB BARNESLEY CHOP, courgetti, basil

CONFIT TROUT, sea vegetables, dashi veloute

CAPE MALAY MONKFISH POTJIE, pickled fennel, sea beets (clay pot)

SIRLOIN CHOP ON THE BONE, kombu jus (350g)

GRILLED ROCK LOBSTER AGNOLOTTI, tomato, aleppo pepper

GRILLED BEETROOT, maitake mushroom, pistachio, black garlic

HISPI CABBAGE, mushroom XO, pumpkin seed furikake

### SHARERS (FOR 2 OR MORE)

WHOLE BLACK BREAM, zhug butter rotis, mixed leaf salad (800g)

DRY AGED EX DAIRY PRIME RIB (800/1kg)

DRY AGED T-BONE (800g)

### SIDES

BEEF FAT CRISPY FINGERLING POTATOES

AFRICAN CARROT, ras el hanout, goat's curd, rooibos pickled

BABY SPINACH SALAD, yuzu, truffle, parmesan

CREAMED SPINACH, smoked bacon

CHARRED SUGAR SNAPS, walnut and sesame XO

### DESSERTS

DURBAN PINEAPPLE (FOR 2 OR MORE)

Cardamom brûlée, spiced pineapple, chocolate ganache, brandy caneles, coconut soft serve

FIG PAVLOVA, rooibos jelly, fig and blackberry cream

COCONUT SOFT SERVE SUNDAE, miso caramel, corn crunch

KUDU "KIT KAT" TART, burnt marshmallow

OXFORD BLUE CHEESE CANELÉ, smoked honey

*2020 Benguela Cove Sauvignon Blanc, Noble Late Harvest, Walker Bay*

PRICES INCLUDE VAT. A 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE ALLERGIES OR ANY DIETARY REQUIREMENTS, PLEASE SPEAK TO THE TEAM PRIOR TO ORDERING. PLEASE NOTE, ALL ALLERGENS ARE WIDELY USED IN OUR KITCHEN, THEREFORE CROSS-CONTAMINATION MAY OCCUR.