

BOTANICAL & FRUITY

CUCUMBER & GINGER MOJITO 120
Havana 3YR Anejo | Mint | Citrus
Cucumber | Ginger

ELDERFLOWER G&T 180
Inverroche Verdant | Elderflower
Essence | Indian Tonic | Citrus
Mint | Lemon

HIBISCUS PASSION (Serves 2) 200
Inverroche Classic | Passion Fruit &
Hibiscus Essence | Pink Tonic | Citrus
Hibiscus Flowers

CHILLI CHOCOLATE MARTINI 150
Absolut Tabasco | Kahlua
Chocolate | Espresso

ROOIBOS HONEYSUCKLE 140
Bumbu Rum | Rooibos Honey Nectar
Citrus | Albumen

LAVENDER ROYALE 125
Tanqueray Royale | Lavender
Elderflower | Cream | Citrus
Albumen

SPICY YUZU MARGARITA 135
Olmeca Altos Reposado | Yuzu Purée
Citrus | Agave Syrup | Soweto
Chilli-Lime Hot Sauce | Salt & Lime Rim

ELDERFLOWER SOUR 115
Pink Damask Rose Gin | Citrus
Elderflower Sweetness | Albumen



Vegan options are available
for every cocktail

MAGIC MARGARITAS

**APEROL, BLOOD ORANGE
& COCONUT** 160
Olmeca Altos Reposado | Aperol
Coconut Milk | Blood Orange
Agave Syrup | Citrus

RASPBERRY & HIBISCUS 160
Olmeca Altos Reposado | Citrus
Orange Liqueur | Hibiscus Sweetness
Raspberries

HENNESSY MARGARITA 150
Olmeca Altos Reposado | Triple Sec
El Jimador Reposado | Citrus
Lime & Orange Rind

COCONUT & ROSE 180
Codigo Rosa | Olmeca Blanco
Triple Sec | Rose Sweetness
Citrus | Albumen

SUBLIME SOURS

BLACK & BLUE BERRY GIN 115
Wild Blossom Shimmer Gin | Ricard
Citrus | Blackberry Sweetness
Albumen

MANGO APEROL TEQUILA 120
Olmeca Altos Plata | Aperol | Mango
Purée | Citrus | Agave Syrup | Albumen

POMEGRANATE TEQUILA 125
Olmeca Altos Plata | Pomegranate Juice
Rose Sweetness | Citrus | Albumen

RASPBERRY ROSE 125
Beefeater Pink | Citrus | Rose Syrup
Raspberry Sweetness | Albumen

WHISKEY WONDERS

GINGER HARMONY 135
Bain's Whiskey | Date Nectar | Citrus
Angostura Bitters | Ginger Ale

BOURBON CHERRY COKE 140
Jack Daniels Old No 7 | Black Cherry
Sweetness | Citrus | Albumen | Coke

BLUEBERRY BOURBON-TINI 180
Woodford Bourbon | Blueberry Sweetness
Citrus | Bitters

**SMOKEY POPCORN
WHISKEY SOUR** 165
Jameson Triple Triple | Blood Orange
Syrup | Citrus | Orange Angostura
Smoked Popcorn Foam

FROZEN COCKTAILS

FROZEN APEROL SPRITZ 145
Aperol | Prosecco | Citrus

FROZEN DRAGON FRUIT 150
Olmeca Altos Plata | Dragon Fruit Purée
Citrus | Raspberries

MARTELL STRAWBERRY CLOUD 155
Martell VS | Strawberry Nectar
Citrus | Strawberry Cloud | Albumen

FROZEN COSMO 125
Absolut Vodka | Cranberry Juice
Triple Sec | Citrus | Rose Essence

**FROZEN PEAR ELDERFLOWER
MARGARITA** 140
Olmeca Altos Plata | Pear & Elderflower
Purée | Citrus

NON-ALCOHOLIC COCKTAILS: Most of our cocktails are available as deliciously non-sin!

STARTERS & SMALL PLATES

FRESH OYSTERS

One Fresh Oyster	45
Six Fresh Oysters	255
Three Oysters Ceviche <i>Argentinian - style</i>	180
Twelve Oysters <i>with Italian Sturgeon Caviar</i>	SQ

PERUVIAN GRILLED CHICKEN SKEWER

Chicken Thighs Garlic Cumin Chilli Powder Smoked Paprika Soy Sauce Lime Juice Fresh Ginger Aji Verde	125
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CRISPY VEGETABLE TEMPURA 105

Carrots Zucchini Broccoli Cauliflower Lime-Soy Ponzu Beetroot Purée	
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PISTACHIO CRUSTED HONEYED HALLOUMI

Halloumi Pistachio Lime Zest Honey Red Chilli Flakes	135
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TRIMMED CHICKEN WINGS 125

Chicken Drumettes Panko Crumbs Chilli-Honey-Ginger Marinade Garlic Mayo Pickled Carrot	
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SALT & PEPPER SQUID 125

Fried Squid Heads & Tubes Lemon-Lime Aioli	
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SEARED BUSH-FED VENISON CARPACCIO 175

Venison Fillet Rocket Pickled Red Onion Parmesan Orange Carpels Szechuan Pepper Balsamic Reduction	
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GOLDEN TRUFFLE ARANCINI 115

Fried Rice Croquettes Emmental Mushroom Mousse Truffle Aioli	
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RICOTTA & PARMESAN DUMPLINGS 130

Potato Gnocchi Ricotta Parmesan Smoked Pomodoro Sauce Zucchini Edamame Beans	
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BUTTER POACHED SPICED PRAWNS 185

Baby Prawns Leek & Carrot Cream Prawn Oil Fennel Salmon Caviar Pink Peppercorns	
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THAI SPICED SALMON CAKES 145

Norwegian Salmon Cherry Tomatoes Cucumber Basil Mint Coriander Sweetcorn Red Chilli Peanuts Sesame Sweet & Sour Dressing	
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SPECIALITY SUSHI

SALMON GRENADE (4 PCS) 195

Salmon Sushi Rice Sriracha Mayo Sweet Soya Sauce Kewpie Mayo Spring Onion Sesame Oil Tempura Crumble	
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ROCK SHRIMP TEMPURA (8 PCS) 195

Tuna California Rolls Rock Shrimp Tempura Kewpie Mayo Sesame Seeds	
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FRIED CRISPY SUSHI ROLL (8 PCS) 145

California Roll Salmon or Tuna or Tempura Prawn Avocado Kewpie Mayo Sweet Chilli Crispy Shallots Sesame Seeds	
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RAINBOW SUSHI ROLL (8 PCS) 155

Salmon or Tempura Prawn Avocado Cucumber Teriyaki Sauce Sesame Oil Kewpie Mayo Spring Onion Lumpfish Caviar	
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RAINBOW ROLL WITH ROCK SHRIMP TEMPURA (8 PCS) 195

4 Pieces Rock Shrimp Tempura 4 Pieces Rainbow Sushi Roll	
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SALMON & TUNA SELECTION (8 PCS) 225

4 Pieces Salmon Roses 4 Pieces Rainbow Sushi Rolls	
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FASHION SANDWICH BITES (8 PCS) 175

Salmon & Avocado Fashion Sandwich Salmon Crown Kewpie Mayo Lumpfish Caviar	
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TUNA TATAKI 165

Seared Tuna Sashimi Spring Onion Toasted Sesame Seeds Tataki Sauce Lemon Slices Sesame Oil	
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SALMON CREAM CHEESE ROLL 210

Smoked Salmon Cream Cheese Avocado Teriyaki Sauce Salmon Crown Crab Salad Sesame Seeds	
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SALMON PONZU SASHIMI 205

Salmon Ginger Spring Onion Toasted Sesame Seeds Sweet Soya Sauce Ponzu Sesame Oil	
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CLASSIC SUSHI AVAILABLE

Note: our kitchen handles nuts

SIGNATURE MAINS

FILLET STEAK & TRUFFLE FRIES 315

250g Fillet | Twice Fried Truffle Parmesan Fries | Truffle Aioli

FLAME-GRILLED RIBEYE 375

300g Aged Ribeye | Twice Fried Truffle Parmesan Fries | Truffle Aioli

MISO GLAZED GRILLED SHORTRIBS 325

Beef Shortribs | Twice Fried Fries Scallions | Wonton | Sesame Seeds

KAROO LAMB SHOULDER 385

Slow Braised Lamb Shoulder | Mint Pea Purée | Buttery Garlic Parmesan Mash Seasonal Vegetables | Red Wine Jus

GRILLED CHICKEN THIGHS 285

Marinated Chicken | Red Capsicum Capers | Roasted Seasonal Vegetables Green Peppercorn Sauce

TWICE-COOKED HONEY BBQ PORK BELLY 365

Pork Belly | Seasonal Vegetables Butternut & Beetroot Purée Honey BBQ Glaze

FRENCH TRIM LAMB CUTLETS 535

Lamb Cutlets | Potato Pavé Onion Pearls | Seasonal Vegetables Sunflower-Sesame-Salsa Verde

PARK FAVOURITES

FILLET STEAK 395

RIBEYE STEAK 475

ON TRUFFLE RISOTTO

LAMB SHOULDER 385

LAMB CUTLETS 580

SEAFOOD

CATCH OF THE DAY SQ

Chef's Choice of Sides & Sauce

SALMON NIÇOISE 425

Grilled Atlantic Salmon | Lemon Velouté Onion Purée | Baby Potatoes | Cherry Tomatoes | Kalamata Olives | Green Beans

THAI STYLE QUEEN PRAWNS 345

Grilled Queen Prawns In The Shell Pearl Couscous | Mussel Meat Shrimps | Coconut Emulsion

CAPE MALAY SEAFOOD COCONUT CURRY 365

Poached Linefish | Mussels | Prawns Cape Malay Curry Sauce | Coconut Basmati Rice

BLACK TRUFFLE RISOTTO 315

Arborio Rice | Black Truffle Wild Mushrooms | Parsley Oil Parmesan

SUMAC LAMB RAGOUT PAPPARDELLE 285

Braised Sumac Lamb Ragout Pasta Ribbons | Mint | Basil Cherry Tomatoes | Parmesan

TUSCAN CHICKEN PASTA 255

Grilled Chicken Thighs | Pasta Ribbons Blue Cheese & Green Peppercorn Sauce Pine Nuts | Cherry Tomatoes

MIXED SEAFOOD RISOTTO 385

Arborio Rice | Lobster Bisque | Prawns Calamari | Line Fish | Fried Crabsticks

ROASTED MUSHROOM GNOCCHI 225

Griddled Herb Gnocchi | Wild Mushrooms Baby Spinach | Cranberries Blue Cheese Sauce

BASIL-PESTO PARMESAN RAVIOLI 215

00 Pasta Pockets | Basil Pesto Napolitana Sauce | Parmesan Butternut Crisps

CREAMY CHILLI SQUID LINGUINI 235

Squid Heads & Tubes | Chilli | Garlic Cream | Pomodoro Sauce Garlic Butter Croutons

Add three Queen Prawns 90

10% gratuity – will be added to all tables of 10 guests or more. 15% gratuity – will be added to all tables of 15 guests or more.

SALADS & LIGHT MEALS

MEXICAN BURNT CORN & AVOCADO SALAD 105

Sweetcorn | Red Onion | Feta
Cilantro | Orange Reduction

JAMAICAN JERK CHICKEN SALAD 165

Jerk Chicken Breast | Romaine Lettuce
Avocado | Mango | Grilled Pineapple
Toasted Coconut Flakes | Tomato
Jalapeño | Pickled Red onion
Lime Vinaigrette

WARM MEDITERRANEAN DREAMS 215

Fried Halloumi | Squid Heads & Tubes
Grilled Chorizo | Baby Spinach | Chilli
Cherry Tomatoes | Grilled Lemon
Garlic Butter Croutons

TABBOULEH SALAD 155

Quinoa | Chickpeas | Pearl Couscous
Parsley | Mint | Tomato | Cucumber
Red Onion | Romaine Lettuce
Lime-Mustard Vinaigrette

SALMON CAKES HEALTH BOWL 225

Salmon Cakes | Grilled Broccoli
Cherry Tomatoes | Pickled Red Onion
Red Quinoa | Avocado | Baby Spinach
Beetroot Hummus | Baby Beets
Butternut Crisps

SUSHI BOWL 225

Sushi Rice | Salmon or Tuna | Avocado
Edamame Beans | Pickled Radish
Cucumber | Seaweed | Spring Onion
Sesame Oil | Sesame Seeds | Soya Sauce



TRUFFLES
• ON THE PARK •

GIFT VOUCHER

THE PERFECT GIFT OF
UNFORGETTABLE
MOMENTS:

A TRUFFLES DINING EXPERIENCE

ASK ABOUT OUR GIFT
VOUCHERS

VEGETARIAN & VEGAN

CRISPY VEGETABLE TEMPURA 105

Carrots | Zucchini | Broccoli
Cauliflower | Lime Soy Ponzu
Beetroot Purée

GRILLED HALLOUMI BURGER 195

Halloumi | Aji-Verde Mayo | "Facon"
Toasted Pretzel Bun | Marinated Bell
Peppers | Mixed Leaves | Cucumber
Radish Slaw

TABBOULEH SALAD 155

Quinoa | Chickpeas | Pearl Couscous
Parsley | Mint | Tomato | Cucumber
Red Onion | Romaine Lettuce
Lime-Mustard Vinaigrette

PISTACHIO CRUSTED 135

HONEYED HALLOUMI
Halloumi | Pistachio | Lime Zest
Honey | Red Chilli Flakes

BLACK TRUFFLE RISOTTO 315

Arborio Rice | Black Truffle
Wild Mushrooms | Parsley Oil
Parmesan

ROASTED MUSHROOM GNOCCHI 225

Griddled Herb Gnocchi | Wild Mushrooms
Baby Spinach | Cranberries
Blue Cheese Sauce

LOW-CARB TOFU BOWL 225

Pan Griddled Soy Tofu | Grilled Broccoli
Cherry Tomatoes | Pickled Red Onion
Red Quinoa | Avocado | Baby Spinach
Beetroot-Hummus | Baby Beets
Butternut Crisps

BASIL-PESTO PARMESAN RAVIOLI 215

00 Pasta Pockets | Basil Pesto
Napolitana Sauce | Parmesan
Butternut Crisps

MEXICAN BURNT CORN & AVOCADO SALAD 105

Sweetcorn | Red Onion | Feta
Cilantro | Orange Reduction



DENOTES VEGAN OR VEGAN OPTION AVAILABLE

Note: our kitchen handles nuts

CRAFTED BUNS

All served with Twice-Fried Fries or Side Salad

TRUFFLES SIGNATURE BURGER 195

180g Beef Pattie | Toasted Brioche Bun
Smoked Bacon | Caramelised Red Onion
Mixed Leaves | Truffled Mushroom Sauce
Melted Cheddar

“LIKE A WALK IN THE PARK” BURGER 165

Flame-Grilled Chicken or Beef
Toasted Brioche Bun | Mixed Leaves
Pickled Cucumber | Tomato
Add Cheddar 15

THE TRUFFLES BENEDICT BURGER 185

Pulled Teriyaki Glazed Shortrib
Toasted Pretzel Bun | Poached Egg
Black Truffle Hollandaise
Roasted Cherry Tomatoes

THE GRILLED HALLOUMI BURGER 195

Halloumi | Aji Verde Mayo | “Facon”
Toasted Pretzel Bun | Marinated Bell
Peppers | Mixed Leaves | Cucumber
Radish Slaw

TRUFFLES CHICKEN BURGER 185

Flaky Crusted Chicken Breast
Seeded Potato Roll | Emmental
Lime Aioli | Chimichurri Dressed Slaw

FILLET STEAK SANDWICH 215

Grilled Fillet | Toasted Ciabatta Panini
Dijon Truffle Aioli | Smoked Mozzarella
Baby Spinach | Red Onion

SIDES & SAUCES

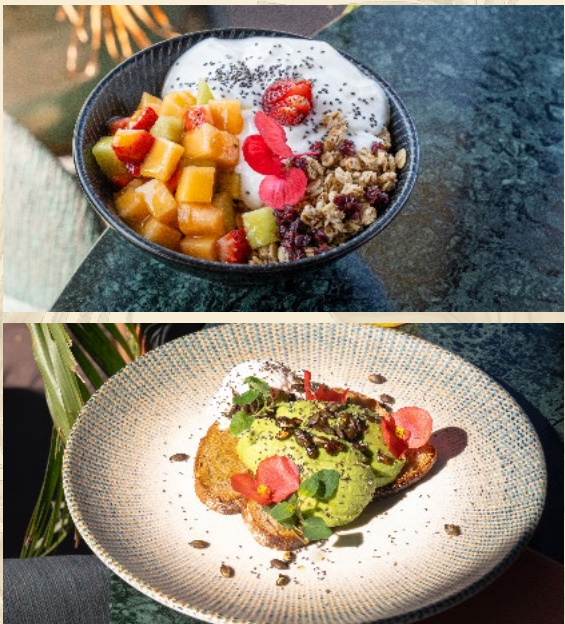
Twice-Fried Truffled Parmesan Fries	95
Creamy Parmesan Parsley Mash	115
Seasonal Vegetables	55
Green Side Salad	65
Small Greek Salad	90
Half Caesar Salad	115
Truffle Aioli	50

Red Wine Jus	50
Green Peppercorn Sauce	50
Truffled Mushroom Sauce	50
Black Truffle Hollandaise	50
Aji Verde	50
Extra Egg	15
Extra Bacon / Macon / “Facon”	45



BEGIN YOUR DAY
AS BEAUTIFULLY
AS YOU END
YOUR EVENING

JOIN US FOR
A LUXURIOUS BREAKFAST
SERVED DAILY.



10% gratuity – will be added to all tables of 10 guests or more. 15% gratuity – will be added to all tables of 15 guests or more.

IMPORTED BUBBLY

	Glass / Bottle
DOM PERIGNON	7200
MOËT & CHANDON IMPERIAL BRUT	2290
MOËT & CHANDON IMPERIAL ROSÉ	2410
MOËT & CHANDON NECTAR	2800
MOËT & CHANDON NECTAR ROSÉ	2980
G.H.MUMM CORDON ROUGE	2430
G.H.MUMM GRAND CORDON ROSE	2900
G.H.MUMM ICE EXTRA DEMI-SEC	2980
VEUVE CLICQUOT YELLOW LABEL	2580
VEUVE CLICQUOT ROSÉ	2930
VEUVE CLICQUOT RICHE	3100
VALDO PROSECCO DOC	160 780
VALDO PROSECCO DOCG	1030

METHODE CAP CLASSIQUE

BOSCHENDAL BRUT	125	620
BOSCHENDAL BRUT ROSÉ		620
BOSCHENDAL LUXE NECTAR DEMI-SEC NV	125	620
VILLIERA TRADITION BRUT		520
L'ORMARINS BRUT		570
PONGRÁCZ BRUT		590
WILDEKRANS BRUT ROSÉ		810

SAUVIGNON BLANC

FRANSCHHOEK CELLAR	105	300
DURBANVILLE HILLS		310
WILDEKRANS ESTATE		370
SPRINGFIELD LIFE FROM STONE	150	440
BLACK OYSTERCATCHER		510
IONA		570

CHARDONNAY

	Glass / Bottle
FRANSCHHOEK CELLAR	105 300
CHAMONIX UNWOODED	360
TOKARA	430
NEDERBURG THE MANOR HOUSE	160 460
BOUCHARD FINLAYSON	710
VERGELEGEN RESERVE	800

CHENIN BLANC

FRANSCHHOEK CELLAR	105	300
DURBANVILLE HILLS		310
AA BADENHORST SECATEURS		350
WILDEKRANS ESTATE		370
DURBANVILLE HILLS RESERVE	140	420
BABYLONSTOREN		430

WHITE BLENDS

SUNKISSED NATURAL SWEET	80	230
BOSCHENDAL LE BOUQUET		280
BUITENVERWACHTING BUITEN BLANC		280
HAUTE CABRIÈRE CHARDONNAY PINOT NOIR	115	340

ROSÉ & BLUSH

SUNKISSED NATURAL SWEET	80	230
FRANSCHHOEK CELLAR	105	300
NEDERBURG GRENACHE		320
TAMBOERSKLOOF KATHARIEN		380
HOLDEN MANZ ROTHKO		460

CABERNET SAUVIGNON

	Glass / Bottle	
FRANSCHHOEK CELLAR	105	300
DURBANVILLE HILLS		310
TOKARA		520
SPRINGFIELD WHOLE BERRY	180	540
NEDERBURG THE MANOR HOUSE	190	570
LE RICHE		1210

MERLOT

FRANSCHHOEK CELLAR	105	300
VILLIERA		370
DURBANVILLE HILLS COLLECTORS RESERVE	165	490
THELEMA		780
CREATION		830

SHIRAZ

DURBANVILLE HILLS		310
SARONSBERG PROVENANCE	140	410
RAKA BIOGRAPHY		600
WILDEKRANS BARREL SELECT		1080

PINOTAGE

BELLINGHAM HOMESTEAD	105	310
BACKSBERG BLUEBERRY ROW		410
DIEMERSFONTEIN	160	480

PINOT NOIR

PAUL CLUVER		460
CHAMONIX FELDSPAR		620
HAMILTON RUSSELL		1910

RED BLENDS

	Glass / Bottle	
CHAMONIX ROUGE	110	320
SUNKISSED NATURAL SWEET	80	230
WILDEKRANS DEEP PURPLE		420
KANONKOP KADETTE		420
GABRIELSKLOOF THE BLEND		460
FAT BASTARD GOLDEN RESERVE		470
RUPERT & ROTHSCHILD CLASSIQUE		700
BOSCHENDAL NICOLAS		710
BOSCHENDAL ANGUS		1580

WINE BY THE GLASS

WHITE WINE & ROSÉ (250ML)

FRANSCHHOEK CELLAR SAUVIGNON BLANC	105
SPRINGFIELD LIFE FROM STONE	150
FRANSCHHOEK CELLAR CHARDONNAY	105
NEDERBURG MANOR HOUSE CHARDONNAY	160
FRANSCHHOEK CELLAR CHENIN BLANC	105
DURBANVILLE HILLS RESERVE CHENIN BLANC	140
SUNKISSED NATURAL SWEET WHITE	80
HAUTE CABRIÈRE CHARDONNAY PINOT NOIR	115
FRANSCHHOEK CELLAR ROSÉ	105
SUNKISSED NATURAL SWEET ROSÉ	80

RED WINE (250ML)

FRANSCHHOEK CELLAR CABERNET SAUVIGNON	105
SPRINGFIELD WHOLEBERRY CABERNET SAUVIGNON	180
NEDERBURG MANOR HOUSE CABERNET SAUVIGNON	190
FRANSCHHOEK CELLAR MERLOT	105
DURBANVILLE HILLS RESERVE MERLOT	165
SARONSBERG PROVENANCE SHIRAZ	140
BELLINGHAM HOMESTEAD PINOTAGE	105
DIEMERSFONTEIN PINOTAGE	160
CHAMONIX ROUGE	110
SUNKISSED NATURAL SWEET RED	80

10% gratuity – will be added to all tables of 10 guests or more. 15% gratuity – will be added to all tables of 15 guests or more.

CAKES & ICE CREAM

BAKED LEMON CHEESECAKE 115

Coconut Biscuit | Cream Cheese
Crème Fraîche | Lemon | Mixed Berry
Coulis | Fresh Berries

CARROT & WALNUT CAKE 85

Carrot Cake | Walnuts | Ginger Confit
Royal Icing

STICKY TOFFEE PUDDING 125

Date Sponge | Toffee Sauce | Brandy
Snap | Pistachio Crème | Date Purée
Red Velvet Crumb | Vanilla Ice Cream

FLOURLESS CHOCOLATE TORTE 135

Dark Chocolate | Almond Extract
Hazelnut Praline | Berry Compote
Dark Chocolate Ganache
Vanilla Ice Cream

CHEF'S ICE CREAM FLAVOURS OF THE MONTH 45

Per Scoop | Vegan option available

ORANGE DRIZZLE CAKE 90

Polenta Sponge | Orange Zest | Vegan
Coconut Ice Cream | Orange Reduction

VERY BERRY PANNA COTTA 125

Panna Cotta | Red Berry Jelly
Red Velvet Crumble | Fresh Berries
Meringue

SHAKES

CHOCOLATE 65

VANILLA 65

STRAWBERRY 65

OREO COOKIE 65

MIXED BERRY 65

COFFEE 65

AMERICANO 40

ESPRESSO 30

DOUBLE ESPRESSO 40

ESPRESSO MACCHIATO 45

CORTADO 45

CAPPUCCINO 45

ICED CAPPUCCINO 45

CAFFE LATTE 45

ICED LATTE 45

RED ESPRESSO 30

RED CAPPUCCINO 45

TONI GLASS TEA 45

HOT CHOCOLATE 55

DELUXE HOT CHOCOLATE 80

SPICED CHAI 55

ALMOND MILK +10

DECAFFEINATED COFFEES +10

FLAVOURED COFFEES +10

DESSERT & FORTIFIED WINE

BOSCHENDAL VIN D'OR 375ML 1450

ALLESVERLOREN FINE OLD VINTAGE 75ML / 750ML 55 540

BRANDY & COGNAC

HENNESSY VS 65

HENNESSY VSOP 105

HENNESSY XO 340

MARTELL VS 55

MARTELL BLUE SWIFT 110

MARTELL XO 375

REMY MARTIN VSOP 110

REMY MARTIN 1738 175

REMY MARTIN XO 360



DENOTES VEGAN OR VEGAN OPTION AVAILABLE

Note: our kitchen handles nuts