

# indochine

R E S T A U R A N T

## APPETIZERS

SQUID MIANG KHAM	205	GOCHUJANG PORK	215
peanuts, limes, coconut, grape fruit, caramelized onions & garlic, kale meringues		smoked loin, terrine, belly, white kimchi, lacto-fermented apple, burned endive	
CHICKEN, COCONUT & LIME SOUP	185	TOM YAM GOONG	205
sous vide chicken, basil seeds, shimeji mushrooms galangal jellies		local line fish, squid, prawn, salted pork relish lime, basil	

## MAINS

220G FREE RANGE CAPE WAGYU	510	RED CURRY OF PRAWNS	405
home made chili rub, bok choy, pickles, truffle teriyaki king oyster mushrooms, , hand cut fries		line fish dumplings, pumpkin seed pesto, pickled red cabbage, red curry cracker	
BEEF RENDANG	385	WOODFIRED CHICKEN	355
brisket, lemongrass, coconut & cinnamon curry, pickled tapioca, cucumber salad, coconut rice, raita		massaman of baby chicken, confit potatoes, burnt onion, coconut, thai herbs	
KAROO LAMB CUTLETS	385	GRILLED LINE FISH	365
black garlic puree, falafel, fritter, tomato bean sambal		ginger & lime salad, caramelized onions, egg fried rice	

## DESSERTS

PLUM, SHISO & CHOCOLATE	170	STRAWBERRY & ROSE GERANIUM	170
curd, chocolate aero, poached plums, shiso jellies plum & beetroot sorbet		strawberry and rose parfait, strawberry sorbet, madeira cake, short bread, meringue	
SELECTION OF CHEESE	215	PINEAPPLE & COCONUT	165
South African cheeses, preserves, crackers, honey nuts		mojito sorbet, grilled pineapple, malibu, coconut lime cake, pineapple jellies	

## SIGNATURE SELECTION | R955

### WINE PAIRING R635

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Virgil Kahn, Head Chef at Indochine, crafts dishes inspired by Asia where flavours come alive. With his signature South African twist, the Asian-influenced cuisine is delicate with explosions of taste, delivered as an evocative all-sensory dining experience where beauty and balance shine.

Savour every moment of exquisitely balanced cuisine with our *Signature Selection*. Each featured dish has been hand selected by Chef Kahn and incorporates the finest local ingredients including zesty Asian herbs from our Estate greenhouse.

#### HOMEMADE SOY BEAN CURD

ponzu jellies, white sesame dressing, edamame beans, pea shoots

#### BROCCOLI

broccoli pesto, green curry dressing, toasted coconut, coconut gel, soy bean

#### LOCAL TROUT

fresh peas, spinach paste, kefir,  
smoked mussel, lacto apple soy

#### CURED LINEFISH

mitsume dressing, grapes, furikaki, eggplant fries

#### WEST COAST OYSTER

kimchi, compressed apples, bone marrow fritters, water chestnut

#### SORBET

#### CHIA CHOW AND BLACK BEAN LINEFISH

sweet potato miso puree, pickles, tempura amarind

#### RED CURRY OF CONFIT DUCK LEG

rumbutan, turmeric pickled turnips

#### SMOKED VENISON

tamarind, choy sum, squash puree

#### GREEN CURRY & RICE

white chocolate green curry panna cotta, puffed sago,  
chocolate soil, pear, sticky coconut rice

Signature Selection strongly recommended per table

DISCRETIONARY R20 DONATION HAS BEEN ADDED IN AID OF THE FACET FOUNDATION  
PLEASE INFORM YOUR WAITER IF YOU WISH TO FORGO

