

# indochine

R E S T A U R A N T

## APPETIZERS

PRAWN SALAD	155	SQUID & DUCK LARB SALAD	145
minced prawn, squid ink kahiage, avocado puree, pickled ginger, pickled daikon		green curry duck mince, pan seared squid, mint jellies, pea puree, basil dressing	
CHANTHABURI SALMON PAD THAI	145	THAI MUSHROOM SALAD	140
pan seared salmon, sweet potato noodles, peanut, chilli, tamarind dressing, bean sprouts salad		soil, pickle, braised, red curry rice fritter, chili jelly	
SLOW BRAISED PORK BELLY	145	SHIITAKE & EDAMAME POTSTICKERS	70
kimchi puree, apple, red curry dressing, pickled cucumber, pickled beetroots, pickled cabbage		VEGETABLE SPRING ROLLS	75

## SOUPS

KIMCHI SEAFOOD BROTH	155	COCONUT & GINGER BROTH	135
chili nam phrik mussels, tempura oysters, cabbage, linefish		chicken, turmeric pickled shimeji mushrooms, salted egg, pickled ginger salad	
BEEF BROTH	145	TOM YAM GOONG	155
brisket, beef dumplings, sesame oil, garlic oil, sprouts salad		prawn, shiitake, tomato, coriander, chilli, spring onion, linefish dumplings	

## MAINS

BLACK PEPPER SPRINGBOK	300	BABY CHICKEN	285
loin, braised shank, peppadew puree, charred leeks, black rice, crispy leek roots		coconut curry, egg puree, pan seared liver, pickled shallots	
BALINESE DUCK	285	BLACK BEAN STEAMED LINEFISH	300
carrot & cumin puree, charred carrot & onion, confit duck leg, duck sausage, pan seared breast		ginger, quinoa & herb salad, black garlic puree lemon & palm sugar dressing	



## CURRIES

BEEF RENDANG	300	LAMB BHINDI GHOST	315
fillet, lemongrass, coconut & cinnamon curry, pickled tapioca, cucumber salad, coconut rice, raita		braised shoulder, pickled lentils, coriander & cashew chutney, samosa, smoked yoghurt	
AROMATIC PRAWN CURRY	315	SEAFOOD GENG GATI	410
prawns, charred onion, slow roasted tomato, saffron potatoes		mussels, linefish, prawns, calamari, langoustine fennel & orange salad	

## SOUTH AFRICAN HERITAGE CUISINE

BEEF BOBOTIE	210	CAPE MALAY CHICKEN CURRY	210
sirloin mince, apricots, raisins, almonds, yellow rice fruit chutney		free range chicken, flat bread, basmati rice, coconut & banana raita, coriander sambal	
MASALA MARINATED LINEFISH	235	PAP & VLEIS	220
masala pickled fish, pan seared prawns, masala battered calamari, corn chowder, corn salsa		dry rub beef fillet, tomato smoor, mielie pap chakalaka	

## DESSERTS

LIME & YUZU TART	130	COCONUT, LIME, PINEAPPLE	130
black sesame macaroon, lime curd, lemon gel black sesame ice cream		coconut & lime sorbet, pineapple sorbet, coconut salad, pineapple jellies	
BEETROOT & CHOCOLATE	135	BANANA SPRING ROLLS	135
chocolate crumble, tonka bean ice-cream beetroot & lime doughnut, beetroot gel		white chocolate & banana spring rolls, banana caviar, macadamia fudge, praline ice cream	
GULAB JAMUN	130	ARTISINAL CHEESE PLATTER for one	170
coconut panna cotta, saffron & rose water jellies, coconut crumble, cardamom ice cream & doughnut		local cheeses, home-made preserves, honeyed nuts & melba toast	

a discretionary R20 donation has been added in aid of the FACET Foundation

