

STARTERS

CRISPY CALAMARI	Garlic, chilli, fried fresh herbs, house tartare, lemon	99
PAN FRIED BABY CALAMARI TUBES	Lemon butter, chilli flakes, rocket	99
STEAMED FRESH WEST COAST BLACK MUSSELS	White wine, saffron, onion, garlic, herbs, cream, toasted focaccia	115
PRAWN TIAN	Eggplant, chopped tomatoes, avocado, basil mayo, sweet thai chilli jam, chives	105
MATURED BEEF FILLET CARPACCIO	Radish, spring onions, sesame seeds, asian dressing, Japanese mayo	119
GREEN SALAD	Greens, avocado, cucumber, wholegrain mustard dressing	65
CAESAR SALAD	Fresh baby gem cos, anchovy and a soft crumbed egg	110
PARMESAN GNOCCHI (V)	Butternut, artichokes, toasted pumpkin seeds, bella-rosa tomatoes, sage, parmesan shavings, truffle infused, parmesan, cream sauce	115

MAIN

FRESH LINE FISH	See black board	SQ
PAN FRIED BABY CALAMARI TUBES	Lemon butter, chilli flakes, rocket	190
CRISPY CALAMARI	Garlic, chilli, fried fresh herbs, house tartare, lemon	190
PAN FRIED PRAWNS	Garlic, chilli, lemon, parsley, smoked paprika aioli, choice of hand cut chips or rice pilaf	305
SEAFOOD PASTA	Black mussels, prawns, grilled calamari, fresh line fish served in a creamy parmesan, garlic & thyme sauce	210
MATURED BEEF FILLET	Wilted baby spinach, truffle mushroom sauce, potato puree, exotic marinated mushrooms	269
KAROO RACK OF LAMB	Chives and mustard crust, served with potato puree, green beans, lamb jus and baby onions	295
PARMESAN GNOCCHI (V)	Butternut, artichokes, toasted pumpkin seeds, bella-rosa tomatoes, sage, parmesan shavings, truffle infused, parmesan, cream sauce	165

DESSERTS

AMARETTO INFUSED YOGHURT PANNA COTTA	Served with a champagne berry coulis	95
CHOCOLATE FONDANT	Served with ice cream	99
CLASSIC CRÈME BRÛLÉE		78
TRIO OF HOUSE ICE CREAM		78

SUSHI PLATES

SEVRUGA SIGNATURE PLATE	310
Bam bam roll (3), signature fried roll (3), rock shrimp tempura (4) gunkan nigiri (3), salmon roses (3)	
GOLD PLATE	265
Salmon fashion sandwiches (4), tuna california roll (4), crunchy prawn roll (4) avo maki roll (3)	
DIAMOND PLATE	355
Salmon teriyaki roll (4), tuna california roll (4), crunchy prawn roll (4), rock shrimp roll (4), avo maki roll (3)	
VEGETARIAN PLATE	120
Veg California roll (8), veg futomaki roll (4), avo bean curd (2), avo maki roll (3)	

SEVRUGA ELITE SUSHI

CRUNCHY ROLL (8) Tuna or salmon or prawn tempura, cream cheese, mayo and sweet chilli sauce	150
TERIYAKI RAINBOW ROLL (8) Salmon, avocado and sushi rice, topped with a steamed prawn, spring onion, Japanese mayo, teriyaki sauce and red caviar	155
SIGNATURE FRIED ROLL (6) Deep fried futomaki with salmon, tuna, avocado, cream cheese, teriyaki and crunch sauce	135
ROCK SHRIMP TEMPURA (8) Tuna tempura, cream cheese, topped with a tempura prawn, sweet chilli mayo and spring onions	235
CARIN'S ROLL (8) Prawn tempura roll, spring onion and teriyaki glaze, avocado on top	160
PRAWN SURPRISE (8) Salmon avocado roll, wrapped in salmon, topped tempura prawns, spring onion & caviar. served with sweet chilli mayo	245
SNOWDRAGON ROLL (8) Tempura prawn california, wrapped in salmon & tuna, topped with creamy prawn salsa	165
POKE BOWL Salmon, tuna, avocado, sushi rice, edamame beans, pineapple, special salad sauce, 7 spices, spring onion and ginger wasabi	185

SEVRUGA CLASSIC SUSHI

BAM BAM (4)

Salmon	110
Tuna	110
Prawn (tempura)	120
Vegetarian	90

ROSES (4)

Salmon Roses	120
Tuna Roses	120
Creamy Salmon Roses	135

CALIFORNIA ROLLS (8)

Tuna	120
Salmon	120
Prawn	130
Vegetarian	90

RAINBOW ROLL (8)

Tuna	160
Salmon	160
Prawn	140
Vegetarian	140

FASHION SANDWICHES (4 pieces)

Tuna	85
Salmon	95
Prawn	90
Vegetarian	70

HAND ROLLS (1)

Tuna	90
Salmon	95
Prawn	90
Vegetarian	70

NIGIRI (2)

Tuna	80
Salmon	90
Prawn	90

SASHIMI (4)

Tuna	160
Salmon	160
Seared Tuna	170

MAKI (6)

Tuna	100
Salmon	100
Prawn	100
Avo	80
Cucumber	80

BEAN CURD (2)

Tuna	75
Spicy Salmon	75
Prawn	75
Vegetarian	60

A discretionary 10% service charge will be added to groups of 8 or more

COCKTAILS

CLASSIC COCKTAILS

Martini Vodka	90
Martini Gin	90
Margarita	90
Long Island Iced Tea	100
Cosmopolitan	80
Mojito	100
Pina Colada	95
Tequila Sunrise	90
Strawberry Daiquiri	95
Bloody Mary	85
Kir Roayale	95

DESIGNER COCKTAILS

Strawberry & Elderflower Mojito	95
a fresh twist on a classic of mint, lime fresh strawberries, elder flower syrup and white rum	
Cinnamon and Apple Sours	115
whiskey, lime juice, cinnamon and apple syrup and egg whites	
Spicy Mango Mule	95
vodka based, homemade Spicy Mango sauce, topped with ginger ale and a splash of bitters	
Salted Popcorn Caramel Martini	115
a creamy mix of fresh popcorn, rich caramel, vanilla vodka, coconut cream, a pinch of cinnamon	
Sevruga Signature Bling Bling	95
A mix of gold tequila, basil, pineapple juice and apple juice	

A discretionary 10% service charge will be added to groups of 8 or more

MOCKTAILS

CLASSIC MOCKTAILS

Strawberry Daiquiri	65
Mojito	65
Piña Colada	65
Kir Royale Cassis	65

DESIGNER MOCKTAILS

Banana & White	72
Chocolate Piña Colada, banana & white chocolate syrup, milk, condensed milk	
Apple and Cinnamon Mojito	72
soda, lemonade, apple & cinnamon syrup, mint	
Spicy Mango & Orange Infusion	72
appetizer, orange juice, a spicy mango syrup.	