

# ENLIGHTENMENT

LIGHT FUSION TAPAS DISHES EATEN INDIVIDUALLY OR SHARED AMONGST FRIENDS

## OYSTERS

**3 PIECE-R90 5 PIECE-R140**

FRESHLY SHUCKED KNYSNA OYSTERS SERVED WITH A TRIO OF RELISHES

## ORIGINAL PANI PURI

**3 PIECE- R75 5 PIECE- R110**

PANI PURI FILLED WITH A SPICED POTATO PUREE, TOMATO SAMBAL ,  
CHICPEAS AND A SIDE OF GINGER,CORIANDER AND CHILLI INFUSED TEA

## ROYAL PANI PURI

**3 PIECE- R105 5 PIECE-R160**

PANI PURI FILLED WITH YELLOW FIN TUNA TOSSED IN A SESAME AND WASABI  
AIOLI AND TOPPED WITH CRÈME FRESH, CAVIAR AND A SIDE OF GINGER & SOY  
INFUSED GREEN TEA

## PRAWN BETEL LEAF (OPTION OF VEG)

**3 PIECE - R140 5 PIECE - R210**

TEMPURA FRIED BETEL LEAF TOPPED WITH MASALA FRIED PRAWNS  
, FINISHED WITH A TRIO OF CHUTNEYS , CRISPY GOLDEN ONIONS  
AND MICRO CORIANDER

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## **LACHA CARPACCIO**

**R120**

THINLY SLICED MASALA RUBBED FILLET OF BEEF SERVED ON A FLAKY LACHA PARATHA.IT IS ACCOMPANIED WITH A SAFFRON AOILI, ROCKET, PARMESAN,BALSAMIC REDUCTION, CRISPY SHALLOT AND CITRUS

## **BANKSY BURRATA (PISTACHIO)**

**R180**

BURRATA CHEESE FILLED WITH PISTACHIO CREAM SERVED ON A LACHA PARATHA SERVED WITH GRILLED GRAPES, CUMIN ROASTED PINE NUTS, A GREEN CHUTNEY , PARMESAN, ROCKET AND FINISHED WITH A TAMARIND AND BALSAMIC REDUCTION

## **CHILLI LIME FALKLANDS CALAMARI (OPTION OF GRILLED WITH YUZU BUTTER)**

**R110**

DEEP FRIED CALAMARI TOSSED WITH CHILLI FLAKES AND LIME SERVED WITH A WASABI AIOLI AND A TARTAR SAUCE

## **PRAWN CROQUETTE**

**R110**

DEEP FRIED PRAWN FILLED CROQUETTES SERVED WITH A GARLIC AND LEMON HOLLAIDAISE

## **TANTRIC TUNA R170**

SESAME CRUSTED YELLOW FIN TUNA FILLET SEASONED WITH MASALA AND DRESSED WITH A SOY AND PONZU REDUCTION TOPPED WITH A WASABI AIOLI AND LUMP CAVIAR

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### **ROCK CRAZY-Z** **SINGLE- R130 3 PIECE - R380**

POACHED CRAYFISH FINELY DICED AND TOSSED IN A SRIRACHA AND SESAME AIOLI TOPPED WITH GARLIC CHIVES, FURIKAKE & CAVIAR SERVED IN A MINI BRIOCHE LOAF

### **MUSSELS** **R110**

MUSSELS SERVED IN A WHITE WINE AND PARSLEY CREAM INFUSED WITH A HINT OF GREEN CHILLI , GARLIC AND CUMIN

### **SOFT SHELL CRAB** **R199**

SPICED PANKO CRUSTED SOFT SHELL CRAB DEEP FRIED AND SERVED WITH A WASABI AIOLI AND SWEET SOY AND CHILLI DIPPING SAUCE

### **TEMPURA COAST (V)** **R95**

TEMPURA VEG SERVED WITH AN ASIAN DRESSING AND DIPPING SAUCE

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## **EDAMAME (V)**

**R75**

EDAMAME BEANS TOSSED IN A SPICED HONEY INFUSED WITH GINGER  
CHILLI AND SOY

## **BROCCOLINI (V)**

**R95**

CHARRED BROCCOLINI TOSSED IN SESAME AND SOY DRESSING AND  
SERVED ON A CUMIN AND TUMERIC CAULIFLOWER PUREE

## **BOK CHOY (V)**

**R85**

BOK CHOY WOK TOSSED IN A SESAME AND SOY DRESSING INFUSED WITH  
GINGER,GARLIC AND HONEY.IT IS SERVED WITH CRISPY ONIONS AND CRUSHED  
PEANUTS

## **DIRTY WINGS (OPTION OF TRADITIONAL BUFFALO)**

**R135**

CRIPSY FRIED NUDE WINGS TOSSED IN A GOCHUJANG ,SRIRACHA, HONEY,  
GINGER AND SOY BUTTER SAUCE AND TOPPED WITH FURIKAKE.

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## **FRIED CHICKEN BAO**

**R110**

FRIED CHICKEN TOSSED IN INDIAN SPICES SERVED IN A STEAMED CHINESE BUN WITH SRIRACHA, JAPANESE MAYO , PICKLED ONIONS, CORIANDER, HOISON AND A DUSTING OF FURIKAKE

## **FLOATING DUCK BAO**

**R130**

TANDOORI ROASTED DUCK FILLET SERVED IN A STEAMED CHINESE STEAMED BUN WITH HOISON, SRIRACHA,GOCHUJANG,PEANUTS AND CORIANDER

## **SOFT SHELL CRAB BAO**

**R140**

DEEP FRIED PANKO CRUSTED SOFT SHELL CRAB TOSSED IN INDIAN SPICES SERVED IN A STEAMED CHINESE BUN WITH SRIRACHA, JAPANESE MAYO , PICKLED ONION, CORIANDER, HOISON AND A DUSTING OF FURIKAKE

## **LAMB RACO**

**SINGLE - R75 3 PIECE - R210**

A HANDMADE ROTI TACO FILLED WITH MASALA RUBBED LAMB INFUSED WITH GINGER , GARLIC AND HONEY SERVED WITH A SAMBAL, CUMIN GUACALMOLE, CREME FRESH AND LIME

## FULFILLMENT

HEARTIER DISHES THAT FILL THE BELLY AND NOURISH THE SOUL

### **LAMB GRILL R250**

SOY, GINGER AND MASALA RUBBED LAMB, CHAR GRILLED AND SERVED ON A SMOKED RED PEPPER HARISSA AND TOPPED WITH DUKKAH SPICE. ITS SERVED WITH A CUCUMBER RAITA AND A GARLIC NAAN

### **THE SIGNATURE (V) R185**

A SLOW ROASTED AUBERGINE STUFFED WITH A GREEN FETA PILAF SERVED ON A SMOKED RED PEPPER HARISSA AND IS ACCOMPANIED WITH A GREEN CHUTNEY PUREE, BUTTER MASALA PUREE AND TOPPED WITH A DUKKAH SPICE AND MUSTARD SEED AND CURRY LEAF INFUSED HONEY

### **BUTTER MASALA PRAWN - R180 CHICKEN - R140 PANEER- R145**

A KALI BLEND OF OVER 16 SPICES INFUSED INTO A CREAMY SAUCE MADE WITH BLENDED ALMONDS ,TOMATO AND FINISHED WITH CORIANDER AND KASURI METHI

### **PRAWN LINGUINE (OPTION OF ADDING CALAMARI) R250**

SPICED PRAWNS PAN SEARED AND TOSSED IN A RICH & CREAMY TOMATO BASED SAUCE

### **HAKE & CHIPS R95**

DEEP FRIED BATTERED HAKE SERVED WITH CHIPS OR RICE, A DRIZZLE OF BROWN VINEGAR AND OUR HOUSE TARTAR SAUCE

# FULFILLMENT

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## **PERI PERI PRAWNS (OPTION OF LEMON BUTTER)**

**R320**

L1 PRAWNS BUTTERFLIED AND GRILLED IN A PERI PERI COMPOUND BUTTER AND SERVED IN A BIRDS EYE CHILLI INFUSED CREAM.IT IS SERVED WITH YELLOW RICE.

## **PERI PERI CHICKEN (5 PIECES) (OPTION OF LEMON BUTTER)**

**R140**

THIGH AND LEG PIECES MARINATED IN PERI PERI , CHARGRILLED WITH A COMPOUND BUTTER AND SERVED WITH EITHER RICE OR CHIPS

## **CHILLI GARLIC TEMPURA PRAWNS**

**R280**

TEMPURA FRIED L1 PRAWNS SERVED WITH A TRIO OF DIPPING SAUCES AND FRIED RICE

## **KING TIDE**

**R350**

A KINGKLIP FILLET RUBBED WITH INDIAN SPICES AND PAN FRIED IN BROWN BUTTER.IT IS SERVED WITH A MASALA INFUSED WHITE WINE AND DILL CREAM. IT IS ACCOMPANIED BY POACHED MUSSELS, A FENNEL SALAD AND TOPPED WITH CAVIAR

## **CRAYFISH GRILL (OPTION OF LEMON BUTTER)**

**SQ**

A WHOLE CRAYFISH BUTTERFLIED AND GRILLED.IT IS BRUSHED WITH OUR MISO GARLIC BUTTER AND FINISHED WITH A CORIANDER AND CHILLI OIL

# FULFILLMENT

HEARTIER DISHES THAT FILL THE BELLY AND NOURISH THE SOUL

## **FILLET ME GEWD**

**R275**

A 28 DAY AGED FILLET BASTED WITH AN UMAMI GLAZE AND GRILLED TO MEDIUM RARE PERFECTION.IT IS TOPPED WITH SPRING ONION AND SERVED WITH TEMPURA SPINACH AND SPICED PUMPKIN (OR SKINNY CUMIN FRIES)

## **PINK FILLET**

**R275**

A 28 DAY AGED FILLET BASTED WITH AN UMAMI GLAZE AND GRILLED TO MEDIUM RARE PERFECTION.IT IS TOPPED WITH A PINK PEPPER CORN SAUCE AND SERVED WITH TEMPURA SPINACH AND SPICED PUMPKIN (OR SKINNY CUMIN FRIES)

## **MASALA LAMP CHOPS**

**R260**

MASALA MARINATED LAMB CHOPS CHAR GRILLED AND SERVED WITH A GREEN CHUTNEY DRESSING, SPICED HONEY DRIZZLE,CUCUMBER RAITA AND SMASHED NEW YELLOW POTATOES

## **MEET ME AT THE RANK**

**R750**

A SHISANYAMA BOARD CONSISTING OF GRILLED MEAT( BEEF FILLET,LAMB CHOPS,WORS,BEEF BRISKET) STEAMED PAP,CHAKALAKA, TEMPURA SPINACH AND SPICED PUMPKIN



## FULFILLMENT

HEARTIER DISHES THAT FILL THE BELLY AND NOURISH THE SOUL

### **SALMON TERIYAKI**

**R295**

A TERIYAKI GLAZED SALMON FILLET SEARED WITH A FUSION SPICE RUB AND TOPPED WITH SCALLIONS.IT IS SERVED WITH FRIED RICE

### **KALE REEF SALAD**

**R250**

TEMPURA KALE TOSSED WITH GARDEN GREENS, RED CHILLI AND PAN SEARED L1 PRAWNS.IT IS ACCOMPANIED BY A DRIED SHRIMP SPRINKLE AND AN ASIAN DRESSING

### **PANEER SALAD**

**R145**

TEMPURA KALE TOSSED WITH GARDEN GREENS, RED CHILLI AND TANDOORI GRILLED PANEER.IT IS ACCOMPANIED BY A CUCUMBER RAITA, A NORI SPRINKLE AND AN ASIAN DRESSING

### **GARDEN SALAD (OPTION OF ADDING CALAMARI OR CRUMBED CHICKEN)**

**R120**

FRESH GARDEN GREENS TOSSED IN A HERB INFUSED VINAIGRETTE WITH TOMATO AND FETA.(LEMON AIOLI OPTIONAL)

# FULFILLMENT

HEARTIER DISHES THAT FILL THE BELLY AND NOURISH THE SOUL

## CONNOISSEUR BURGER

**R225**

A COGNAC FLAMBÉED 200G BEEF PATTY SERVED INSIDE A SESAME BRIOCHE BUN WITH ROASTED SPICED PEAR SLICES OUR KALI SECRET SAUCE, BLUE CHEESE, ONION MARMALADE ,GARDEN GREENS AND SKINNY PARMESAN FRIES

## CLASSIC CHEESE

**R140**

2 X 75G SMASH PATTIES ARE GRILLED AND SERVED ON A SESAME BRIOCHE BUN WITH AMERICAN CHEESE, PICKLES, ONION AND OUR KALI SECRET SAUCE. IT IS SERVED WITH A SIDE OF SKINNY CUMIN FRIES

## KERELA FRIED CHICKEN SANDO

**R140**

A CRIPSY FRIED CHICKEN FILLET TOSSED IN A SPICED HONEY BUTTER MASALA AND SERVED ON A BRIOCHE BUN WITH AMERICAN CHEESE, ASIAN SLAW, GREEN CHUTNEY , RED ONION AND A TAMARIND REDUCTION.IT SERVED WITH A SIDE OF CUMIN FRIES

## SOFT SHELL CRAB BURGER

**R185**

A PANKO CRUSTED SOFT SHELL CRAB DEEP FRIED AND SERVED ON A SESAME BRIOCHE BUN WITH AVO, SRIRACHA, JAPANESE MAYO,CARAMELIZED ONIONS, OUR KALI SECRET SAUCE AND FRESH GARDEN GREENS  
IT IS SERVED WITH A SIDE OF CUMIN SKINNY FRIES

# BLISS

WHEN ONE JOURNEY ENDS ANOTHER BEGINS, CHOOSE YOUR BLISS

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## **KULFI ON A STICK - R110**

TRADITIONAL INDIAN CARDAMOM INFUSED ICE CREAM SERVED ON A STICK WITH ASALTED CARAMEL AND NUT SOIL

## **KASHMIRI PINE - R110**

A CHAR GRILLED KASHMIRI RUBBED PINEAPPLE , TOSSED IN A RUM INFUSED HONEY , SERVED WITH A SWEETENED COCONUT CREAM , SALTED CARAMEL & FINISHED WITH CANDIED PISTACHIO NUTS

## **LEMON TART - R120**

A SHORTBREAD TART FILLED WITH LEMON CURD AND TOPPED WITH A CHARRED MERINGUE

## **GINGER AND TUMERIC PANNA COTTA - R120**

TUMERIC INFUSED PANNA COTTA SERVED ON A GINGER SOIL

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