

indochine

R E S T A U R A N T

APPETIZERS

PRAWN SALAD 155
minced prawn, squid ink kahiage, avocado puree,
pickled ginger, pickled daikon

CHANTHABURI SALMON PAD THAI 145
pan seared salmon, sweet potato noodles, peanut,
chilli, tamarind dressing, bean sprouts salad

SLOW BRAISED PORK BELLY 145
kimchi puree, apple, red curry dressing,
pickled cucumber, pickled beetroots, pickled cabbage

SQUID & DUCK LARB SALAD 145
green curry duck mince, pan seared squid, mint jellies,
pea puree, basil dressing

THAI MUSHROOM SALAD 140
soil, pickle, braised, red curry rice fritter, chili jelly

SHIITAKE & EDAMAME POTSTICKERS 70

VEGETABLE SPRING ROLLS 75

SOUPS

KIMCHI SEAFOOD BROTH 155
chili nam phrik mussels, tempura oysters, cabbage,
linefish

BEEF BROTH 145
brisket, beef dumplings, sesame oil, garlic oil,
sprouts salad

COCONUT & GINGER BROTH 135
chicken, turmeric pickled shimeji mushrooms,
salted egg, pickled ginger salad

TOM YAM GOONG 155
prawn, shiitake, tomato, coriander, chilli, spring onion,
linefish dumplings

MAINS

BLACK PEPPER SPRINGBOK 300
loin, braised shank, peppadew puree, charred leeks,
black rice, crispy leek roots

BALINESE DUCK 285
carrot & cumin puree, charred carrot & onion,
confit duck leg, duck sausage, pan seared breast

BABY CHICKEN 285
coconut curry, egg puree, pan seared liver,
pickled shallots

BLACK BEAN STEAMED LINEFISH 300
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

