

Beluga Winter Menu 2010

A Caviar Group Publication
FREE Edition

the DAILY DINE



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Beluga
winter menu



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Cocktails
to dream about



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Wine
for a full experience

THE Doing of Blonde.

BLONDE restaurant, which opened in May of this year, is the group's third restaurant, and took just over a year to complete.

The setting; a beautifully restored one hundred and eleven year old building, featuring stunning Oregon pine ceilings, floors and staircase, combined with marble floors, a show kitchen and an outside patio and balcony.

some of South Africa's best-loved wines and vintages. Wines are priced from R85 to R1000 and beyond, so we are sure to cater to every taste.

The menu; Group Executive Chef Steven Edwards led the Caviar Development Kitchen in creating the Blonde menu. This menu differs from the other Caviar menus, in that there is no sushi, but all dishes are extremely well thought out and the menu



The deal; every guest dines at **half price** until end August 2010.

The staff; only top Caviar staff are used, from the servers and chefs to the management team, ensuring service levels are up there with the best. As always, the thinking at Blonde is in line with that of the rest of the group – the guest always comes first.

The wine list; a modest wine selection of one hundred and sixty odd wines, featuring

changes at least every two months. The key rule is that the food has to taste great, and work together.

The current dishes; for Starters; *Roasted Tomato Tarte Tatin* (R79) and *Spiced Fried Baby Calamari* with sautéed julienne vegetables and a spicy peanut dressing (R49). Also on offer is *Roasted Foie Gras* served with beetroot and onion chutney (R159).

For Mains, Blonde offers two sections. The first, known as "Simply Blonde", presents guests with food which is "truth to ingredient" based, such as the *East Coast Sole*, sautéed in butter, citrus and herb salt and shoe string chips (R109), the *Slow-cooked Lamb Shank Pot Pie* with parmesan pommes purée and puff pastry (R119) and the *Fillet Steak*, served with

garlic and thyme roasted pommes neuf and beef reduction (R129).

The second Mains section offers "designer food" such as the *Truffle-infused Fillet*, with a mushroom ragout and galette potato (R189) and the *Pan-fried Ostrich* served with butternut and ginger purée, a ratatouille tart and poultry reduction (R149).

The deal; to celebrate the release of our first "Official Menu", and to thank our loyal guests for their help and support over the past four years, we at Blonde are running the "Two Blondes are Better than One Sale" until the end of August 2010. In short – every guest receives everything at half price, no matter when they dine, Tuesday – Sunday, 7pm – late.



Blonde

129 Hatfield Street, Gardens
(Cnr Wandel & Hatfield Str)

Open Tuesday to Sunday
18h30 - late.

021 462 5793
dine@blondedining.co.za

Beluga

For your dining pleasure...

Winter Menu!

Starters

- Moroccan Beef Soup R 40
Infused with cumin, paprika and cinnamon.
Finished off with a Bulgarian yogurt.
- Shrimp and Avocado Tian R 40
With crisp baby leaf salad.
- Prawn Soufflé R 40
Double-baked soufflé with
a smoked salmon velouté.
- Sticky-glazed Tuna R 40
With sticky rice and toasted sesame seeds.
- Battered Kingklip Goujons R 40
With lemon aioli and pomme crisps.

Mains

- Samurai Platter (24 pieces) R 89
Samurai roll, salmon roses, prawn nigiri,
tempura prawn roll.
- Panko Crumbed Baby Calamari R 89
Calamari rings served with lemon aioli
and skinny fries.
- Prawn and Baby Calamari R 99
Garlic beurre blanc and herb rice.
- Beef Pie R 99
Beef and onion ragout filling
topped with puff pastry and
served with skinny fries.
- Prawn and Kingklip R 99
Panko crumbed with sundried tomato
paste and herb rice.
- Salmon Pot Pie R 99
Creamy smoked salmon and
leek filling topped with puff pastry,
served with skinny fries.
- Thai Red Prawn and Kingklip Curry R 99
Served with basmati rice and
fresh coriander.
- Beef Fillet R109
Thai-infused XO marinated beef fillet tails
with wok-fried noodles and vegetables.
- Springbok Cottage Pie R 99
Springbok ragout topped in creamy
pommes purée served with a petite salad.

Desserts

- Milk tart R 40
- Warm White Chocolate Martini R 40
- Warm Malva Pudding R 40
- "Hot Chocolate" Chocolate Brownies R 40
- Havana Club Crème Brûlée R 40

For a complete dining experience, please find the winter wine menu on page 4.



Enjoying Beluga's Winter Menu?

Why not also try the **Sevruga Winter's End Menu?**

Some of the winter dishes on offer at Sevruga include:

For Starters

- Tuna Ceviche R 40
With a pickled vegetable salad.
- Mussel Tian R 50
With lemon aioli and avocado salsa.
- Springbok Cottage Pie R 40
- Chicken Liver R 40
Crème Brûlée

For Mains

- Springbok Pie R 99
Cranberry and red wine gravy.
- Slow-roasted Chicken Breast R 89
- Marinated Dorado Fillet R 99
- Fillet Medallions R109
Marinated in garlic and basil.
- Beef and Onion Pot Pie R 99

For Desserts

- Lemon Meringue Pie R 30
- Warm Apple Crumble R 30

Our winter warmer cocktails.

Kaluha Mudslide R 40
Vodka, Kaluha Coffee Liqueur and Irish cream topped off with fresh cream.

"Hot Chocolate Martini" R 40
Hot chocolate mixed with Havana Club Rum.

Warm Chocolate Martini R 44
Vodka / Gin mixed with decadent warm chocolate.

Mojito R 40 / R60
Havana Club Rum, lemon wedges and mint leaves muddled together for a superior experience.

Margarita R 44
Olmeca Tequila, Triple Sec and lime juice.

Havana Banana Caramel Steamer R 44
Havana Club steamed with banana, caramel and full cream milk served with chocolate dusting.



Wines

Greyling White Wines

"Doppie" Sauvignon Blanc glass	R 29
"Doppie" Sauvignon Blanc bottle	R 84
"Mengelmoes" Sauv / Semillon glass	R 29
"Mengelmoes" Sauv / Semillon bottle	R 64
"Botterbek" Chard Unwooded glass	R 29
"Botterbek" Chard Unwooded bottle	R 94
Family Reserve Sauvignon Blanc glass	R 39
Family Reserve Sauvignon Blanc bottle	R 94

Greyling Red Wines

HMI Collection Merlot glass	R 29
HMI Collection Merlot bottle	R 94
HMI Collection Cab Sauv glass	R 29
HMI Collection Cab Sauv bottle	R 94
Family Reserve Shiraz glass	R 33
Family Reserve Shiraz bottle	R164



A sale to warm your sole.

SEVRUGA restaurant is pleased to say they are able to continue their incredibly popular "Sole Sale". These sole dishes, which will only be available while stocks last, start at R89 and end at around R180. They include Sole and Baby Calamari (R89) Sole in a Citrus Beurre Blanc (R99), Sole and Tempura Kingklip Goujons (R109) and Sole and Prawns with a Crème Creole sauce (R149).

have tried to create some truly memorable dishes, as well as ensure that all sauces and garnishes complement each dish" explained Caviar Group Executive Chef Steven Edwards.

The Sevruga Sole Sale might be the restaurant's first ever sale, but judging from the response there are sure to be many more!

"At Sevruga, we really love and respect the product, and

For more information and bookings call 021 421 5134 or email info@sevruga.co.za.



Beluga Cookbooks on Sale @ R300!

Ask your waitron for more information.