

★ **GREAT DEAL!** Sevruga Cookbooks on Sale at R300!

Please ask your waiter for more info.

Sevruga Winter Menu 2010

A Caviar Group Publication  
FREE Edition

the **DAILY DINE**



PG2

**Sevruga**  
winter menu



PG3

**Cocktails**  
to dream about



PG4

**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

# Sevruga

For your dining pleasure...

# Winter Menu!

## Starters

**Salt and Pepper-fried Calamari** R 40  
Asian nut dressing, warm pasta salad.

**Tuna Ceviche** R 40  
Pickled vegetable salad, fresh basil and lemon and mustard dressing.

**Mussel Tian** R 50  
With lemon aioli, avocado salsa and crisp olive oil toasted bread wafers.

**Springbok Cottage Pie** R 40  
Cooked in a rich sauce and finished with creamy pommes purée.

**Chicken Liver Crème Brûlée** R 40  
With onion chutney and bread wafers.

## Mains

**Springbok Pie** R 99  
With pomme frits, cranberry and red wine gravy.

**Slow-roasted Chicken Breast** R 99  
Caramelised onion and feta tart, lemon and thyme velouté.

**Marinated Dorado Fillet** R 99  
Buttered pommes purée, oven-roasted tomatoes and sauce vierge.

**Sole** R 99  
With olive oil and Khoisan sea salt, shoe string chips and citrus beurre blanc.

**Fillet Medallions** R109  
Marinated in garlic and basil with truffle pommes purée and tomato and herb salsa.

**Beef and Onion Pot Pie** R 99  
Caramelised onion and beef filling with puff pastry and pomme frits.

**Spicy Thai Red Prawn Curry** R199  
Served with basmati rice and freshly chopped spring onion.

## Desserts

**Lemon Meringue Pie** R 30  
With vanilla bean ice-cream.

**Warm Apple Crumble** R 30  
With cinnamon ice-cream.

**White Chocolate Martini** R 30

**Passion Fruit Crème Brûlée** R 30  
With lemon biscotti.

## Wines

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



## Enjoying Sevruga's Winter Menu?

## Why not also try the **Beluga Winter Menu?**

Some of the winter dishes on offer at Beluga include:

### For Starters

**Moroccan Beef Soup** R 40  
Infused with cumin, paprika and cinnamon.

**Sticky-glazed Tuna** R 40  
With sticky rice and toasted sesame seeds.

**Prawn Soufflé** R 40

**Shrimp and Avocado Tian** R 40

### For Mains

**Samurai Platter (24 pieces)** R 89  
Samurai roll, salmon roses, prawn nigiri, tempura prawn roll.

**Prawn and Baby Calamari** R 99

**Salmon Pot Pie** R 99

**Thai Red Prawn and Kingklip Curry** R 99

**Springbok Cottage Pie** R 99

### For Desserts

**Warm Malva Pudding** R 40  
**Havana Club Crème Brûlée** R 40



## 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



BELUGA

**SAMURAI**  
**PLATTER**  
24 pieces of sushi **R89**

Samurai rolls, salmon roses, prawn nigiri and tempura prawn rolls.

**Prawn & Kingklip** **R99**  
Panko crumbed, sundried tomato paste, herb rice.

Valid until end September 2010.

021 418 2948 | info@beluga.co.za | www.beluga.co.za

Taste is key.

BELUGA restaurant in Green Point is pleased to once again welcome their ever-popular Winter Menu which offers a variety of dishes all under R100.

Included are a range of delights to warm your belly while you enjoy the cosy yet vibrant Beluga atmosphere.

All are brought to you by Caviar Group Executive Chef, Steven Edwards, who was fortunate to study under both Gordon Ramsey and Angela Harnett. When designing these scrumptious winter dishes Steve has one key rule he applies: it has to taste so great it exceeds the highest expectations of every guest.

This is achieved by using only the freshest ingredients of the highest quality, assembled with the latest cooking methods, and a keen eye for detail.

For more information and bookings please contact Beluga at 021 418 2948 or email info@beluga.co.za