LES AMIS

Les Amis means 'the friends' in French, celebrating what we love most: good food, great wine and bringing people together.

Our menu is yours to explore. Choose a few plates to share, follow your appetite, or – if you've made enough decisions for one day – leave it in the capable hands of Les Amis' Head Chef, Aaron Subroyal and his team with our six-course Chef's Special menu.

CHEF'S CHOICE

Five-Course Tasting Menu R920
A selection of dishes chosen by the chef,
with optional wine pairing by our sommelier

Steak Tartar R69
Shiitake mushroom, galic cream,
thyme cracker

Crab Curry on Toast R66
Prawn toast, yogurt, lemon

Celeriac Remoulade Crostini R55
Potato pave, parmesan, soy caramel

Yellowtail "Sandwich" R195
Yellowtail rillettes, tomato gazpacho,
rye bread

Beetroot Crumble R155
Beetroot salad, miso mousse,
shiitake crumble, goat cheese ice cream

Mediterranean Squid R190
Seared squid, parsley, black olive,
batter scratchings

Marbled Linefish R360
Saffron, amasi emulsion, smoked snoek brandade,
parsley (R100 Caviar supplement)

Courgette & Pea Risotto R220
Ricotta and garlic crème fraiche

Surf & Turf R380
Confit line fish, braised oxtail, fennel,
curried mussel nage

Pap en Vleis R380
Springbok loin, springbok meatball,
Parmesan pap, tomato emulsion,
kale and sweetcorn succotash

Chicken & Sweetbreads R390
Mushrooms, truffle jus, sauce albufera

Honey-Glazed Carrots R65

Mashed Potatoes R65
Chive butter

Japanese Milk Bun R65
Bacon butter

Banana Bread Tiramisu R175
Mascarpone mousse, pecan nut butter,
dark chocolate crémeux, banana bread

Strawberry Pavlova R170
Swiss meringue, almond praline,
strawberry yoghurt sorbet, crème diplomate

Cheese Selection
Served with crackers, Jam & Cornichons

Langbaken Karoo Ash R100

Dutch Goat Farm Sheep's Milk Gouda R125

Dalewood Superlatif Brie R100

Please let us know of any dietary requirements, and our kitchen will do its best to accommodate.
*A 12% discretionary gratuity will be added to your bill.