

# Starters

## OYSTERS SQ

Lemon, Black Pepper & Mignonette

## OYSTERS & VEUVE 450

3 Oysters, Lemon, Black Pepper &  
Glass of Veuve Clicquot Yellow Label

## PRAWN TEMPURA 150

Tempura Seasoning, Jalapeno Dressing & Lime

## BABY SQUID 105

Fried: Flour, Sea Salt, Black Pepper & Aioli  
or  
Grilled: Garlic, Green Chilli, Parsley & Lemon

## BLACK MUSSELS 95

Garlic, Fennel, Celery, White Wine & Crème

## TUNA TARTARE 150

Avocado, Crème Fraîche, Jalapeno, Radish,  
Seven Spice & Puffed Tapioca Crisp

## BEEF CARPACCIO 120

Parmesan, Rocket & Mustard Cream

## KATAIFI GOAT'S CHEESE 95

Apple & Sweet Chilli

## BURRATA 180

Citrus, Fennel & Hazelnuts

# Greens

## HOUSE GREENS 90

Cucumber, Tomato, Carrot, Red Cabbage, Feta,  
Egg, Candied Seeds & Vinaigrette  
Add: Avocado SQ / Add: Chicken 45

## GREEK 90

Peppers, Tomato, Cucumber, Red Onion,  
Olives, Feta & Vinaigrette

## SEARED TUNA 145

Green Beans, Radish, Olives, Tomato,  
Boiled Egg & Baby Potato

## ROAST BUTTERNUT 125

Baby Spinach, Feta, Sundried Tomato,  
Pine Nuts, Olives & Red Quinoa

# Sushi

## SIGNATURE ROLLS

### SPICY TUNA 115

Tuna Sashimi & Spicy Aioli

### CRUNCHY CRAB 165

Avocado, Soft Shell Crab Tempura, Wasabi & Sweet Soy

### ULTRA PHILLY 130

Salmon, Avocado, Philadelphia Cream Cheese & Chives

### BUTTERFLY 140

Prawn Tempura, Avocado & Sweet Soy

### NO RICE ROLL 125

Cucumber, Prawn, Salmon, Tuna, Avocado,  
Wasabi Aioli & Salmon Roe

### BOWL 195

Tuna, Prawn, Salmon, Red Cabbage, Edamame, Avocado,  
Red Onion, Sesame Seeds, Quinoa & Miso  
Add: Sushi Rice 35

# Sushi

## SASHIMI (3 PC)

Yellowfin Tuna 90

Norwegian Salmon 140

## NIGIRI (3 PC)

Yellowfin Tuna 95

Norwegian Salmon 105

## MAKI (8 PC)

Yellowfin Tuna 95

Norwegian Salmon 105

Prawn 95

Avocado & Cucumber 80

## ROSES (3 PC)

Yellowfin Tuna, Avocado,

Japanese Mayo & Salmon Roe 95

Salmon, Avocado, Japanese Mayo & Salmon Roe 125

## CALIFORNIA ROLLS (8 PC)

Norwegian Salmon 125

Yellowfin Tuna 105

Prawn 105

Avocado & Cucumber 80

# Shellfish

GRILLED: CHILLI, GARLIC, PARSLEY, LEMON & OLIVE OIL  
ACCOMPANIED BY: SPICY ROMESCO, LEMON CREAM & GARLIC CREAM  
SIDE OF CHOICE

CRAYFISH, WHOLE SQ

LANGOUSTINE SQ  
Medium (x5), Extra Large (x3)

PRAWNS SQ  
Medium (x6), Large (x5)

SEAFOOD PLATTER SQ  
Kingklip, Calamari, Prawns, Langoustines & Crayfish  
[For One or Two]

# Fish

GRILLED: CHILLI, GARLIC, PARSLEY, LEMON & OLIVE OIL  
SIDE OF CHOICE

KINGKLIP 285

BABY KINGKLIP 295

SALMON SQ

TUNA 220

SOLE 275

SEA BASS 265

DAILY CATCH SQ

# Meat

GRILLED: OLIVE OIL, THYME & GARLIC  
SIDE OF CHOICE  
ADD: PRAWN SQ

FILLET 260

SIRLOIN 180

RIB EYE 240

CHEF'S CUT SQ

# Sauces

PEPPERCORN 40

MUSHROOM 40

MUSTARD 40

BÉARNAISE 40

# Paranga Classics

## SIDE OF CHOICE

### BABY SQUID 190

Fried: Flour, Sea Salt, Black Pepper & Aioli

or

Grilled: Garlic, Green Chilli, Parsley & Lemon

### WHITE FISH TEMPURA 175

Garlic Aioli & Cress

### FILLET 285

Truffle Mushroom Butter

### GRILLED RUMP 230

Black Garlic, Chilli & Maple

**Paired With a Glass Of Glenmorangie The Lasanta  
12 Year Old Single Malt Whisky**

### BEEF BURGER 150

Aged Cheddar, Slaw, Red Onion,

Burger Sauce & Cornichons

Add: Bacon 35

### LAMB CUTLETS 290

Rosemary, Thyme, Garlic & Lemon

### ESCALOPE OF CHICKEN 165

Mustard Sauce & Fine Herbs

### GRILLED CHICKEN 160

Garlic, Herb Butter & Lemon

### WOK FRY 150

Soba Noodles, Edamame, Mushrooms,

Snap Peas, Baby Spinach & Chilli

# Sides

MASHED POTATO 35  
Smoked Sea Salt

THIN CUT FRIES 35  
Sea Salt & Black Pepper

BABY POTATOES 45  
Butter, Fine Herbs & Crème Fraîche

GREEN VEGETABLES 45  
Butter & Sea Salt

RICE 35  
Basmati, Citrus & Fine Herbs

SIMPLE SALAD 45  
Tomato, Cucumber, Feta & Vinaigrette



# Desserts

MOLTEN CHOCOLATE 95

Strawberry Compote & Vanilla Ice Cream

SPICED APPLE CRUMBLE 75

Cinnamon Ice Cream

ROCKY ROAD 90

Chocolate Mousse, Salted Pecan Nuts,  
Roast Marshmallow & Espresso Ice Cream

ICE CREAM 95

Chocolate Sauce, Honeycomb & Roasted Marshmallow

CRÈME BRÛLÉE 75

Strawberries & Vanilla Short Bread

SELECTION OF SORBET & ICE CREAM 65

Sorbet & Ice Cream

CHOCOLATE BROWNIE 130

Chocolate Fudge Sauce, Chocolate Oat Crumble & Coffee Ice Cream

**Paired With a Glass Of Hennessy V.S.O.P Privège**

# Single Malts

GLENMORANGIE THE ORIGINAL 10 YR	65
GLENMORANGIE EXTREMELY RARE 18 YR	160
GLENMORANGIE THE LASANTA 12 YR	75
GLENMORANGIE NECTAR D'OR 12 YR	95
GLENMORANGIE THE QUINTA RUBAN 12 YR	85
GLENMORANGIE SIGNET	250
ARDBERG 10 YR	75
BENRIACH CLASSIC 10 YR	85
DALWHINNIE 15 YR	135
GLEN DRONACH 12 YR	110
GLENGLOSSAUGH REVIVAL	95
OBAN 14 YR	125
TALISKER 10 YR	75
GLENFIDDICH 12 YR	55
GLENFIDDICH 15 YR	95
GLENFIDDICH 18 YR	180
GLENFIDDICH 21 YR	300
AULTMORE 12 YR	75
AULTMORE 18 YR	175
THE BALVENIE 12 YR	95
THE BALVENIE 14 YR	125
THE BALVENIE 17 YR	175
BRUICHLADDICH CLASSIC LADDIE	135
BRUICHLADDICH PORT CHARLOTTE	95
THE GLENLIVET FOUNDERS RESERVE	45
THE GLENLIVET 12 YR	50
THE GLENLIVET 15 YR	90
THE GLENLIVET 18 YR	150
THE GLENLIVET 21 YR	300
THE GLENLIVET 25 YR	750

# Ports & Sherries

ALLESVERLOREN PORT	50
AXE HILL CAPE VINTAGE PORT	80
COCKBURN'S SPECIAL RESERVE	55
DOUGLAS GREEN DRY SHERRY	45
DOUGLAS GREEN MEDIUM CREAM SHERRY	45

# Grappas

DALLA CIA CABERNET SAUVIGNON MERLOT	60
NONINO RISERVA ANTICACUVÉE	140
NONINO CHARDONNAY	115
NONINO FRIULANA	90
NONINO MERLOT	115
NONINO TRADIZIONALE	95

# Cognac & Brandy

HENNESSY VERY SPECIAL	55
HENNESSY V.S.O.P PRIVILÈGE	85
HENNESSY X.O	245
RICHARD HENNESSY	3000
RÉMY MARTIN V.S.O.P	85
RÉMY MARTIN 1738	115
RÉMY MARTIN X.O	265
LOUIS XIII	3000
MARTELL V.S SD	45
MARTELL CORDON BLEU	275
MARTELL X.O	320
D'USSE V.S.O.P	75
D'USSE X.O	320
KLIPDRIFT GOLD	50
OUDE MEESTER DEMANT 10 YR	40
VAN RYN'S 12 YR	85
VAN RYN'S 15 YR	160
OUDE MOLEN V.S	35
OUDE MOLEN V.S.O.P	45
OUDE MOLEN X.O	75

# Dessert Wines

DELHEIM EDELSPATZ	75
KLEIN CONSTANTIA VIN DE CONSTANCE	180
FLEUR DU CAP NOBLE LATE HARVEST	50