



MAIN
MENU

NIBBLES

Bread and Butter Selection of grilled artisanal breads, honey roasted butternut butter, sundried tomato pesto butter (N)(V)	50	Fried Stuffed Olives Selection of pimento, salami (P), gorgonzola and anchovy	60	Tartiflette Gruyère and brie cheese, potatoes, bacon, white wine, cream, served with ciabatta (P)(A)	105
Seasoned Tallow Drippings Selection of grilled artisanal breads, garlic chips, crispy leeks, mint shoots (N)	85	Truffle Cheese Croquettes Roasted garlic aioli, parmesan, tomato chutney, mint (V)	55	Tajin Cauliflower Bites Sour cream, chives, crispy capers and chipotle oil (V)	120
		Lamb Koftas Cumin and mint labneh, dukkha spice, chilli oil, coriander	95	Sweet and Spicy Nuts Chilli flakes, black pepper, cumin, olive oil & honey (V)	55

SMALL PLATES

Steamed Mussels Smoked parmesan velouté, white wine, leek oil, spring onions, crispy onions, toasted ciabatta (S)(A)	135	Dashi Squid Fried squid, dashi mayo, spring onion, pineapple and chilli salsa, crispy basil leaves	115	Gua Bao Teriyaki pork belly, carrot batons, pickled daikon, fresh coriander, sesame seeds, red chilli, dashi mayo, cashew (P)(N)	130
Dukkha Lamb Ribs Baba ghanoush, parsnip crisps, cumin and mint yoghurt	145	Sumac Chicken Thighs Fried chicken thighs, spring onion, harissa dressing, toasted black sesame seeds (N)	115	Beef Romesco Chargrilled dry aged sirloin, capsicum cream, salsa verde, garlic crème fraîche	145
Crayfish Bisque Grilled crayfish tail, lime leaf cream, smoked cream, mint oil, lime, toasted pistachio nuts, mint shoots (S)(N)	185	Coal Fired Prawns King prawns, cognac garlic butter, charred pickled onion (S)(A)	155		

VEGETABLES

Burnt Cabbage Labneh, candied walnuts, pomegranate, white sesame seeds, molasses, coriander, wild garlic oil (V)(N)	110	Fried Artichoke Taco Smoked chipotle aioli, chilli, avocado crema, pickled red onions, lime, coriander (VG)	145	Confit Garlic Hummus Mushrooms, tahini, chickpeas, dill, parsley, toasted sourdough (VG)	145
Chargrilled Cauliflower Honey mustard, goat's cheese mousse, capers, gremolata, sultana dressing, mint (V)	115	Beetroot and Bocconcini Beetroot, smoked lime aioli, oregano, parmesan crumbs (V)	145		

FRESH OYSTERS

Naked	Two 75	Six 210	Doz 395
Cucumber and Lychee	Two 85	Six 240	Doz 455
Gochujang	Two 85	Six 240	Doz 455
Sriracha	Two 80	Six 225	Doz 425

RAW & CURED

Salmon Sashimi Salmon sashimi, dashi mayo, ginger soy dressing, spring onion, mango, avocado, red chilli, toasted black sesame seeds, nori flakes (N)	155	Tuna Crudo Infused lemon and chilli oil, deep fried capers, pickled lemon zest, pine nuts (N)	155
Seabass Ceviche Coconut tiger's milk, lime, chilli oil, red onion, lemon pickle, nori crisp, smoked honey foam	145	Charcuterie & Cheese Cured meats, karoo cheese, olives, preserved green figs, breads & crackers	195

SALADS

Smoked Pork and Broccoli Smoked pork belly, charred broccoli, whipped feta, red onions, rocket, cucumber, radish, apple gel, toasted sesame seeds (P)(N)	150	Aubergine Salad Truffle marinated aubergine, poached pears, candied walnuts, grilled celeriac remoulade, baby spinach, honey mustard dressing (VG)	135
Salmon Sashimi Salad Salmon sashimi, avocado, broccoli, cucumber, edamame beans, carrots, rocket, pickled ginger, dashi mayo, black sesame seeds, ginger soy dressing (N)	170	Sirloin, Gorgonzola and Pear Chargrilled beef sirloin, rocket, creamy gorgonzola cheese, pickled pear batons, roasted cashews, pomegranate molasses (N)	155
Citrus Burrata Naartjie, ruby grapefruit, shaved fennel, whipped basil mousse, sundried tomato puree, pine nuts, balsamic (V)(N)	155		

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REIGN PLATES

Gurkha Seafood Linguini Prawns, mussels, line fish, chilli, garlic, white wine, olive oil, red onion, fresh coriander (A)(S)	210	Smoked Pork Belly Cauliflower purée, gremolata, pickled smoked apples, sultana dressing, crackling, crispy lemon garlic potatoes	195
Pan Seared Salmon Pea and mint purée, parmesan emulsion, leek oil, pickled red onions, mushrooms, asparagus, roasted garlic crème fraîche, pine nuts (N)	225	Chicken Saag Spicy Kashmiri chilli chicken with spinach, pilau rice, chapati, green tamarind chutney, kachumber	205
Beef Bavette Potato pave, lime leaf yoghurt, charred pickled onion petal, salsa verde, fried capers, red wine jus (A)	195	Leek & Onion Risotto Leeks, onions, currant dressing, hazelnuts, lime leaf cream (N)(V)	195
Wagyu Burger Wagyu beef patty 200g, Swiss cheese, caramelised onions, dill cucumbers, crispy onions, garlic aioli, mushroom sauce, triple fried chips	175	Stuffed Aubergine, Curry and Coconut Dal Roasted aubergine, paneer, mango pickle, red lentils, coconut milk, toasted coconut, red chilli, lime, coriander (N)(V)	170
Chermoula Lamb Chops Coal fired lamb chops, aubergine purée, charred onions, chermoula dressing, pickled cauliflower	245		

REIGN ROBATA GRILLS

Sirloin on the Bone 400g Dry aged for 28 days, béarnaise sauce, triple fried chips	310	Langoustines 4 Langoustines, garlic and parmesan butter, smoked romesco sauce, lemon garlic sauce, pilau rice (S)	475
Rib Eye Café de Paris 28 Day dry aged rib eye 300g, café de Paris butter, triple fried chips	295	Prime Grills Coal fired and served with 1 addition	
Cognac Pepper Fillet 300g Beef fillet, coal fired, cognac pepper cream sauce, charred onions, crispy lemon garlic potatoes (A)	335	28 Day Dry Aged	Silent Valley * Wagyu
Mozambican Chicken Deboned baby chicken, peri peri sauce, mango chilly chutney, crispy lemon garlic potatoes	335	Sirloin 300g	235
		Beef Fillet 300g	295
		Prime Rib 400g	335
Coal Fired Prawns 6 King prawns grilled in cognac butter, citrus labneh, honey chilli oil (S)(A)	375	Rib Eye 300g	285
		T-Bone 500g	345
Crayfish Habanero and garlic butter, smoked romesco sauce, lemon garlic sauce, pilau rice (S)	950	<i>* Silent Valley produces some of the world's most exquisite beef. Export grade that is hormone and antibiotic free. All beef is source verified. All beef is DNA Wagyu sire certified</i>	

FOOD ARTISTRY

* SHARING

Whole Fish Oven Roasted Selection of daily fresh whole fish, grilled in charcoal oven, fennel citrus salad, parsnip crisps	495
Shellfish Platter for Two Crayfish, langoustines, prawns, smoked romesco sauce, lemon butter sauce, pilau rice, triple fried chips	1650

* ADDITIONS

Green Salad	45
Cumin honey roasted carrots	50
Triple fried chips	50
Crispy lemon garlic potatoes	50
White bean mash, butter beans	50
Pilau rice	45
Roasted seasonal vegetables	45

* SAUCES

Cognac Madagascan pepper (A)	45
Café de Paris	45
Wild mushroom cream	45
Chimichurri	45
Gorgonzola	45
Peri Peri	45
Béarnaise	45