ASOKA

Mezze platter for two, tzatziki, hummus, roasted baby vegetables, falafel, smokey baba ganoush, bocconcini, roasted black mushroom, marinated olives, homemade naan & warm ciabatta **R285**

Beef biltong R115

Marinated olives R65

Dressed Asian Oysters R115

Prawn tempura, sweet chilli ginger sauce **R145**

Organic nacho chips, spicy guacamole, fire roasted jalapeno dip, corn salsa **R85**

Lamb springroll, mint salsa verde aioli **R85**

Wild mushroom & gorgonzola arancini, balsamic reduction **R85**

Asiago croquettes, roasted garlic aioli, tomato relish, gremolata **R75**

Baby spinach salad, baby corn, miso-yaki roasted aubergine, sesame & parmesan **R75**

Burrata, charred sweetcorn, smoked pineapple chilli sauce, crispy taco shells, fresh oregano **R145**

Soft shell mushroom & vegetable tacos, corn & feta salsa, kidney beans, tomato, guacamole & sour cream **R95**

Tempura vegetables, garlic & chive plant-based mayo *contains nuts **R85**

Crispy potatoes, rosemary salt, roast garlic & aioli **R65**

Truffle polenta chips, tomato & cumin sauce **R75**

Tossed tender stem broccoli, courgette, parmesan, roasted almonds & romesco sauce **R80**

Spiced artichoke & chickpea cakes, fennel grapefruit courgette salad, lemon aioli, dill oil **R85**

Duck spring rolls, hoisin sauce, gingered stone-fruit purée **R145**

Butter chicken curry, roti, sambal and raita **R165**

Grilled ostrich fillet, butternut purée, curry emulsion, cauliflower & mango atcha **R135**

Spicy gochujang Korean fried chicken, mango cumin yoghurt purée, Asian pickle & kimchi salad **R130**

Some dishes may contain traces of seeds, nuts and other allergens, please notify your waiter of any serious allergies you have.
Menu and prices subject to seasonal change.
A discretionary service charge of 12.5% may be added to your bill

ASOKA

Tuna tacos, avocado & lime crème fraîche	**R145**
Fish tempura, wasabi infused kewpie, chilli ginger dressed slaw	**R110**
Grilled calamari, lime crème fraîche & harissa sauce	**R140**
Fish of the day	**R195**
Chilli & garlic prawns, deshelled, warm toasted ciabatta	**R235**
Tuna Sashimi, tempura basil, cauliflower basil lime purée, roasted garlic aioli, soy	**R125**
Asian beef tartare, spring onion, pickled ginger, avocado, ponzu mayo, almond coriander pesto, sweet potato crisps and crostini	**R170**
Wagyu beef sliders, brie, coriander aioli, avo, lettuce. tomato and caramelised onion	**R145**
Grilled beef rib-eye, smoked aubergine-sesame purée, Thai peppercorn sauce, tempura shallots	**R205**
Wagyu beef tataki, sweet teriyaki pickled shimeji mushrooms, pickled daikon, coriander oil, spring onion	**R465**
Braised lamb rib, sambal, tahini yoghurt & minted salsa verde	**R140**
Seared teriyaki beef fillet, roast garlic aioli,	**R190**
Sticky Asian beef, pickled coriander daikon, fresh chilli	**R160**
Malva pudding, charred pineapple, vanilla crumbs, crème anglaise & vanilla pod ice cream	**R95**
Tumeric latte ice cream, seasonal fruit salsa, candied cashews	**R95**
Salted caramel cheesecake, vanilla pod ice cream	**R95**
Chocolate fondant, strawberry meringue, vanilla crumbs & burnt white chocolate ice cream	**R110**
Dessert wine by the glass, Waterford Heatherleigh, 50ml	**R85**

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