STARTERS

DUCK LIVER CRÈME BRÛLÉE
Apple preserve, bread wafers. 55

CALAMARI 63
Spice-fried baby calamari, crispy pickled vegetables, spicy peanut dressing.

SEARED TUNA SALAD
Baby leaves, avocado, sesame seeds, spicy Asian dressing. 104

ROASTED VEGETABLE "TARTE"
Cumin-infused, double milk feta. 60

OYSTERS
Fresh Atlantic oysters. 24, each

SPRINGBOK CARPACCIO 82
Chilli reduction, baby leaves, parmesan crisp.

THAI PRAWN
Lemongrass, garlic, chilli, coriander fritters. 82

BABY EAST COAST CRAYFISH 117
Lemon vinaigrette, sticky rice, ginger gastrique.

OSTRICH & ROASTED CARROT SOUP
Served with a toasted bread wafer. 55

BEEF CARPACCIO 72
Sundried tomato, parmesan, balsamic reduction.

PARMESAN BRÛLÉE 72
Toasted crostini, balsamic pearls, 14-month matured parmesan.

ROASTED TOMATO & BASIL SOUP
Herbed, toasted bread wafers. 47

ALSO SEE OUR DIM SUM AND SUSHI SECTIONS FOR MORE STARTER OPTIONS.
SPRINGBOK 170
Beetroot purée, potato rösti, beef reduction.

THAI VEGETABLE CURRY 115
Lemongrass, ginger, coriander, coconut rice.

TUNA 162
Sesame-crusted, bok choy, crushed potato, wasabi aïoli.

KINGKLIP 142
Buttered mash, tomato salsa, citrus beurre blanc.

BEEF FILLET
Flaked sea salt. 145/172
Pepper-crusted. 147/174
Signature. 245

CALAMARI 128
Asian vegetables, balsamic reduction.

114 SPAGHETTI & MEATBALLS
Tomato and herb ragout, 14-month matured parmesan shavings.

MORE THAN A BEEF WELLINGTON
Fillet, duck liver pâté, puff pastry, beef reduction. 172

SLOW-BRAISED SHOULDER OF LAMB 135
Deboned and rolled, lamb reduction, buttered mash, roasted vegetables.

NORWEGIAN SALMON 170
Crushed new potato, citrus beurre blanc.

PONZU CRAYFISH 180
Wok-fried, Asian paste, sticky rice.
ANGRY CHICKEN CURRY
Herb salsa, fresh coriander, fragrant rice.

MISO-MARINATED KINGKLIP
Crushed baby potatoes, garlic and ginger emulsion, fresh coriander.

IN THE SHELL
King prawn, each. 45
Extra large langoustine, each. 152
Baby East Coast crayfish, each. 110

SEAFOOD & CRUSTACEAN PLATES
Plate for 1. 350
Plate for 2.
Ultimate crustacean. 1200

OSTRICH 175
Roasted baby vegetables, potato croquette, beef reduction.

ASIAN PRAWN & CHICKEN CURRY
Lemongrass, chilli, coriander, ginger, oyster sauce. 185

BEEF RIBS 146
Slow-braised, deboned, XO basting.

CRISPY CHILLI FISH 146
Fried kingklip goujons, chilli and garlic gastrique, sticky rice.

LINEFISH
Lemon beurre blanc, pickled vegetables, 118
crushed potatoes.

SOUS VIDE CHICKEN 122
Coriander, ginger and garlic paste, crushed potato, ponzu sauce.

KINGKLIP & LANGOUSTINE 285
Crushed potatoes, tarragon butter.

MUSHROOM GNOCCHI
Truffle emulsion, parmesan shavings. 105

SIDE DISHES

SIDE SALAD 22
ROASTED VEGETABLES 22
SKINNY FRIES 22
BUTTERED MASH 22
CRUSHED PEPPER VELOUTÉ 22
TRUFFLE MUSHROOM VELOUTÉ 24
WOK-FRIED ASIAN VEGETABLES 30
Dim Sum is very delicate and has to be served piping hot. Our kitchen makes sure to send the Dim Sum as soon as they have reached the perfect temperature, straight out of the steamer.

For this reason, your Dim Sum will arrive when ready, and not necessarily in harmony with our sushi and à la carte kitchen.
SUSHI

SALADS
Seared tuna 104
Crab 44
Sashimi 84
Prawn 74

CALIFORNIA ROLLS
(8 pieces)
Prawn 84
Tuna 80
Salmon 80
78 Spicy tuna
Spicy salmon 80
Crab 56
Vegetarian 54

HAND ROLLS
(1 piece)
Prawn 64
Tuna 58
58 Spicy tuna
Spicy salmon 64
Salmon 64
Crab 44
28 Vegetarian
Seared tuna 64
Seared salmon 64
Tempura prawn 78

FASHION SANDWICHES
(2 pieces)
Tuna 48
Salmon 48
Prawn 52
46 Crabstick
Vegetarian 42

NIGIRI
(2 pieces)
Tuna 56
56 Salmon
Prawn 60
Bean curd 38
Eel 52

70, each

SASHIMI
(4 pieces)
Tuna
Salmon
Seven spice tuna
Seared salmon
Assorted sashimi:
9 Pieces 148
15 Pieces 218

SUSHI SPECIALS
Rainbow rolls (4) 68
70 Salmon roses (4)
66 Tuna roses (4)

Firecracker roll (8) 84
Tempura tuna, avocado, mayo, sesame seeds.

Samurai roll (8) 98
Seared tuna, prawn tempura rolled, topped with avocado and sesame seeds, teriyaki glaze.

Prawn tempura roll (8)
Tempura prawn, avocado and sesame seeds. 98

Philadelphia roll (8) 80
Smoked salmon, cream cheese, avocado, sesame seeds.

82 Samo’s outside rolls (6)
Cucumber on the outside, salmon, sushi rice button, mayo, sesame seeds.
PLATES, COMBOS & TASTING PLATES

Salmon and tuna plate 178
Nigiri (6), California rolls (4), rainbow rolls (4).

176  Salmon and tuna combo
Sashimi (6), nigiri (4), California rolls (4).

Supreme salmon and tuna combo 290
Roses (12), sashimi (8), rainbow rolls (2).

Gold tasting 480
Platinum tasting 700

We are proud to still be able to offer you the following prices, all day, every day.

YELLOW PLATE special price 135
Salmon roses (4), California rolls (4), firecracker rolls (8), salmon and prawn nigiri (6).

normal price 310

GREEN PLATE special price 145
Salmon roses (4), seared tuna, salmon and tuna sashimi (6), rainbow rolls (6), California rolls (4).

normal price 317

BLUE PLATE special price 165
Salmon roses (4), seared tuna, tuna and salmon sashimi (6), rainbow rolls (6), California rolls (4), tuna and salmon nigiri (6).

normal price 485

HUANG SUSHI

Creamy prawn salmon roses (4) 80
Salmon, sushi rice button, creamy seven spice prawn, caviar.

128 Carin’s rolls (8)
Prawn tempura, creamy seven spice prawn, spring onion, teriyaki glaze.

Tuna crunch (8) 90
Tuna tempura, cream cheese, rolled, tempura again, mayo, sweet chilli sauce.

Dragon roll (8) 124
Eel, avocado, cucumber, teriyaki glaze.

Wasabi stack (8)
Layered salmon, rice, wasabi-coated nori, mayo, sesame seeds. 88

ALAN’S FUSION SUSHI MENU

More than a tuna crunch (8)
Tuna crunch roll, creamy prawn and chilli bean mayo. 126

Spicy eel roll (8)
Tempura eel, cucumber, avocado, Teriyaki sauce, spring onion and seven spice. 210

Bam bam roll (6)
Tempura prawn and avocado, chilli bean mayo, sesame seeds, cucumber on the outside. 106
DESSERTS

SIMPLY ICE CREAM
Flavours change daily, caramel sauce, pistachio biscuit. 46

WHITE CHOCOLATE BEIGNETS
Lindt white chocolate beignets, vanilla bean ice cream, butterscotch sauce. 56

CHOCOLATE TRUFFLE CAKE 62
Belgian chocolate cake, vanilla bean ice cream.

VANILLA CRÈME BRÛLÉE 50
Pistachio tuile.

WHITE CHOCOLATE MARTINI 47
Beluga-licious!

CHOCOLATE SUNDAE 55
Lindt white and dark chocolate, chocolate chip cookies, toasted nuts.

LEMON POSSET 50
Jam doughnut, vanilla ice cream.
Cocktails

Alcohol-free Cocktails

BANANA AND WHITE CHOCOLATE PIÑA COLADA
Banana and white chocolate syrup, milk and condensed milk. 45

APPLE AND CINNAMON MOJITO
Soda, lemonade, apple and cinnamon syrup, mint. 45

SPICY MANGO AND ORANGE INFUSION
Appletizer, orange juice and a spicy mango syrup. 50

LYCHEE AND COCONUT ICE TEA
Lychee juice, coconut syrup, orange, lemon juice. 50

STRAWBERRY DAIQUIRI 40

BLOOD ORANGE MOJITO 40

MOJITO

MOJITO LARGE 77

BLOOD ORANGE COCONUT MOJITO 60

MOLITO MOJITO 145

CUBA LIBRE 57

BLACKCURRANT COLLINS 56

WILD BERRY BRUMBLE 60

BLOODY MARY 42

Cocktail Lollies

MOJITO 35

BLOOD ORANGE MOJITO 35

SOUR APPLE MARTINI 35

Low-calorie

ALSO AVAILABLE AS A LOW-CALORIE OPTION
Beluga is more than a restaurant, it’s a lifestyle - fun, happy and sexy!

I really love what I do. I live and breathe Caviar, and we are blessed with an amazing team.

We honestly try to put our guests foremost in every decision we make, and we really try hard, but we do get it wrong occasionally. Please let us know when we fail to meet your expectations.

Thank you so much for all the support.

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www.beluga.co.za

From Caviar with Love
A C A V I A R Restaurant