

THE OYSTER BAR

CAVIAR, OYSTER & SUSHI MENU

A celebration of the sea. Available daily from 12h00 – 22h00

OYSTERS

NELSON MANDELA BAY OYSTERS (S)	6 / 280
Pristine, ocean-fresh oysters served on ice with lemon and Tabasco	
GIN AND TONIC OYSTERS (A, S)	6 / 320
Grapefruit, granita, yuzu	
OYSTER ROCKERFELLER (S, D, G)	6 / 320
Spinach, Parmesan, parsley, panko	
OYSTER BEATRICE (S, D, G)	6 / 340
Prawn, sauce Mornay, herb crumbs	

CAVIAR

Accompanied by golden potato croquettes, blinis, crème fraîche, chives

CRU ROYAL STURGEON CAVIAR (15G) (D,G,E)	1650
CRU OSETRA STURGEON CAVIAR (15G) (D,G,E)	2450
CRU BELUGA STURGEON CAVIAR (15G) (D,G,E)	4250
CRU IMPERIAL STURGEON CAVIAR (30G) (D,G,E)	3050

SUSHI SELECTION

RAINBOW ROLLS (8) (S, V)	240
Selection of salmon, tuna, prawn, vegetarian	
FASHION SANDWICH (4) (S, V)	180
Selection of salmon, tuna, prawn, vegetarian	
CUCUMBER BAMBOO ROLL (4) (S, V)	180
Selection of salmon, tuna, prawn, vegetarian	
SASHIMI (4) (S)	195
Chef's selection of salmon or tuna	
SALMON ROSES (4) (S)	195
Norwegian salmon, Kewpie mayo, avocado, roe	
PRAWN CRUNCH (8) (S, D)	295
Tempura prawn, avocado, spring onion, Sriracha Kewpie, panko crumb	

SPICY INARIZUSHI

Sweet bean curd pockets filled with seasoned rice & fresh seafood (G, D)

ATLANTIC CRAB (2) (S,G)	125
NORWEGIAN SALMON (2) (S,G)	125
AHI TUNA (2) (S, G)	125

V-Vegetarian | VG-Vegan | D-Dairy | S-Shellfish | N-Nuts | P-Pork | G-Gluten
A-Alcohol | E-Egg

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements. Prices include VAT at the current standard rate. A discretionary 10% gratuity will be added to your bill.

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