



# AURUM

## SUMMER MENU 20 / 21

### APPETISERS

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#### **SIRLOIN CRUDO**

Beef Sirloin | Thai Dressing | Garlic Emulsion | Charred Spring Onion

#### **WEST COAST MUSSELS**

Spicy Pork & Tomato Broth | Pickled Leeks | Grilled Bread

#### **SALDANHA BAY OYSTERS (P)**

Smokey Rice Dressing | Coriander

#### **SALMON (P)**

Gooseberry Aquachile | Charred Corn | Red Onions

#### **ASPARAGUS (V)**

Grilled Asparagus | Kale Sauce | Gruyere | Lemon Skin | Crispy Kale

#### **BEETROOT (V)**

Baby Beets | BBQ Beetroot Puree | Fennel Dressing | Stracciatella | Orange

# MAINS

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## **SPRINGBOK LOIN (N)**

Cauliflower Textures | Tamarind | Beurre Noisette | Dukkah

## **BEEF FILLET**

Tarragon Mustard Butter | Garlic Baby Spinach | Pickled Onion | Porcini

## **SOUS VIDE CHICKEN**

Miso | Aubergine | Grilled Corn | Tare Sauce

## **SEABASS (P)**

Paella | Tomato | Saffron Aioli

## **NORWEGIAN SALMON (P)**

Pea & Garlic Crema | New Potato | Asparagus | Nori

## **RICOTTA GNOCCHI (V)**

Green Mole | Summer Squash | King Oyster Mushroom

## **PRAWN RISOTTO (P)**

Arborio | Prawn | Shellfish Broth | Rosa Tomato | Herb Beurre Blanc

## **LAMB RACK**

Pearl Cous Cous | Charred Salsa | Lime Gremolata | Artichoke | Feta

# DESSERT

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## **AURUM 'MAGNUM' (N)**

Caramel Mousse | Dark Chocolate | Feuillentine | Hazelnuts

## **'AFFOGATO'**

Coffee | Vanilla | Cocoa Nib | Dark Chocolate

## **VEGAN COLADA (VG)**

Coconut | Lime | Pineapple | Mint

## **CITRUS & WHITE CHOCOLATE**

Passion Fruit | Yuzu | Meringue | Lime Sorbet

## **BRANDY & DATE 'PUDDING' (N)**

Dates | Pecan Nuts | Apple Toffee | Vanilla Crème Anglaise