



Bar Menu

A VOYAGE OF FLAVOURS

ZUCCHINI FRIES R 55

Served with yuzu salt.

RUSTIC FRIES R 65

With parmesan and truffle oil.

BONAPP WINGS R 85

Marinated in spicy gochugaru spice & honey.

HOISIN CALAMARI R 80

Deep-fry calamari with hoisin sauce.

BEEF BAO BUNS R 85

Topped with soya, chilli & sriracha mayo.

AWESOME BEEF BURGER R 150

Beef burger with cheddar, mushroom sauce
and rustic fries.

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Dinner Menu

A VOYAGE OF FLAVOURS

STARTERS

RIVER CLUB SALAD R 85
Poached pears, nuts, blue cheese with an aromatic sweet dressing.

BEEF BAO BUNS R 85
Topped with soya, chilli & sriracha mayo.

DIM SUM R 95
Beef, chicken or vegetarian, served with soya and chilli sauces.

20PC SUSHI PLATTER R 220
5 Cucumber rolls
5 Maki rolls
5 Deep-fry rolls
5 Salmon roses

MAINS

CRISPY BEEF R 110
Crispy beef, greens, onions in oyster sauce, served with steamed rice.

OCEAN SAFARI R 175
Pasta with mussels, calamari & prawns, cherry tomato mix with chilli garlic butter & white wine.

SIRLOIN STEAK R 220
200g Sirloin, served with mustard butter & seasonal vegetables.

HEART OF MAIN R 145
Artichoke hearts deep-fried, served with Mediterranean style eggplant moussaka.

DESSERTS

ITALIAN STYLE TIRAMISU R 65
Lady finger biscuits soaked in espresso liquor, layered between mascarpone, rum cream and cheese filling topped with cocoa powder & fresh mint.

ESPRESSO CHOCOLATE MOUSSE R 65
Light fluffy espresso chocolate mousse topped off with pieces of dark chocolate.

EXOTIC HOMEMADE ICE CREAM R 75
Vanilla flavoured ice cream mixed with nougat, passion fruit, wild berries & fresh mint.

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