



signature

RESTAURANT

MENU

UMHLANGA



signature

RESTAURANT

The Spiritual Home of



The




MACALLAN[®]

HIGHLAND SINGLE MALT
SCOTCH WHISKY

Minimum charge for dinner - R500 per person (excluding drinks). Variations may result in delays and additional charges. No cheques accepted.

Umhlanga

Celebrating Life

 @Signature_Rest
 signature_umhlanga
 Signature Restaurant Umhlanga



Sushi

- Fashion sandwich (4 pieces)*
- 215 Tuna, avocado and mayo
 - 215 Chicken, avocado and mayo
 - 215 Salmon, avocado and cream cheese
 - 215 Prawn, avocado and mayo
 - 225 Salmon, avocado and mayo
 -

- California roll (4 pieces)*
- 205 Apple, cream cheese, red pepper and avocado
 - 205 Spicy tuna and avocado
 - 215 Prawn and avocado
 - 215 Salmon and avocado
 -

- Sashimi (4 pieces)*
- 225 Tuna
 - 225 Salmon

- Temaki - hand roll*
- 220 Vegetarian
 - 225 Prawn
 - 235 Salmon
 -
 - 225 *Crazy veggy*
Brinjals, peppers, celery, sprouts and peanuts rolled with cucumber and sesame seed dressing
 -
 - 225 *Tibet - hand roll*
Cucumber, avocado and pickled radish
 -
 - 225 *Egypt - hand roll*
Salmon pyramid, avocado and caviar

- Nigiri (2 pieces)*
220 Inar - bean curd
220 Tuna
220 Prawn
225 Eel
225 Salmon caviar

.....

- Maki (4 pieces)*
205 Avocado
215 Tuna
215 Salmon
215 Big roll - futo

.....

- 225 *Triple layer*
Rice, mayo, smoked salmon and caviar

.....

- 225 *Sashimi salad*
Assorted sashimi on a bed of asian greens
and rocket

.....

- Salmon roses*
235 Salmon sashimi, mayo and caviar
255 Salmon sashimi, avo, mayo and caviar

.....

- 635 *Combo platter*
California roll - 6 pieces
Maki - 2 pieces
Rainbow - 2 pieces
Sashimi - 2 pieces

.....

- 675 *Assorted platter*
Sashimi - 6 pieces
Nigiri - 4 pieces
California roll - 2 pieces
Maki - 4 pieces

- 645 *Salmon platter*
Salmon temaki - 2 pieces
Fashion sandwich - 2 pieces
California roll - 2 pieces
Maki - 2 pieces
Nigiri - 2 pieces

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- 650 *Signature platter*
Rainbow - 2 pieces
Maki - 2 pieces
Salmon roses - 2 pieces
Nigiri - 4 pieces
Sashimi - 2 pieces

.....

- 1250 *Royal platter*
Prawn assortment - 1 piece tempura,
1 piece sashimi, 1 piece grilled
Nigiri – 2 pieces salmon, 1 piece tuna
Sashimi – 3 pieces salmon, 3 pieces tuna, 3 pieces
seared salmon
California rolls – 3 pieces salmon cream cheese,
3 pieces spring roll, 3 pieces torched rainbow



Soup

- 210 *Roasted tomato and pepper soup*
Oven roasted tomatoes blended with peppers, served with garlic croutons and a sour cream swirl
.....
- 210 *Roasted pumpkin and red onion soup*
Pumpkin soup infused with thai flavours, coriander and a hint of cream
.....
- 220 *Chicken soup*
Slow braised chicken creamy soup infused with mediterranean herbs and finished with cream
.....
- 220 *Curried vegetable soup*
Curried vegetarian soup served with coconut curried sauce
.....
- 220 *Mint and pea soup*
Pea soup seved with fresh mint, coriander and onions, meticulously blended together, seasoned with salt & pepper
.....
- 285 *Bouillabaisse soup*
Traditional seafood soup with fresh line fish and shellfish in a tomato and saffron broth served with rouille and homemade bread
.....
- 365 *Lobster bisque soup*
Slow roasted lobster with French marepox braised in fish stock and served with deshelled lobster meat and bread stick.



Salads...

- 225 *Spicy chicken liver salad*
Pan fried livers marinated in peri-peri, cucumber; black olives, mixed greens and vine tomatoes dressed with lime vinaigrette
.....
- 235 *Pear salad*
Grilled pear slices served with rocket leaves dressed in verjuice vinaigrette, pomegranate, and cremozola cheese
.....
- 255 *Tomato and anchovy salad*
Slow roast tomato salad with anchovy, toasted walnuts, shaved parmesan, salsa verde and basil
.....
- 255 *Crispy calamari salad*
Fried calamari served with pickled vegetable ribbons salad, lemon gel and avocado and rocket foam
.....
- 255 *Traditional chicken Caesar salad*
Grilled chicken breast, mixed baby lettuce, garlic and black pepper croutons, fresh parmesan shavings and Caesar dressing

255 *Smoked salmon salad*

Smoked salmon salad with cucumber ribbons, pickled cucumber and onions rings, buttermilk cream and dill oil

.....

255 *Chicken tandoori salad*

Tandoori spiced chicken breast, grilled to perfection placed on a bed of wild rocket leaves, parmesan shavings with a peppadew, cucumber and tomato salsa, drizzled with a sesame oil and coriander aioli

.....

255 *Signature summer salad*

Mixed lettuce with orange segments, strawberries, Granny Smith apples and orange vinaigrette

.....

255 *Signature greek salad*

Baby asian greens, tomatoes, onion, danish feta, avocado and pine nuts dressed with basil pesto vinaigrette

.....

265 *Beetroot goats cheese & carpaccio*

Candied walnuts, marinated goats cheese spheres, ostrich carpaccio and a compliment of raspberry gel

.....

355 *Prawn and avocado salad*

Grilled prawns, butter lettuce, hierloom tomatoes, cucumber ribbons with sauce marie rose



Starters...

SQ *Oysters*

Tempura with celery relish and pickled ginger OR
Fresh, served with shallot vinaigrette and pickled ginger

.....

SQ *Oyster, caviar & cream cheese*

Fresh medium cultivated oysters served with cream cheese, caviar, shallot vinaigrette and pickled ginger

.....

215 *Asian Dumplings*

Stuffed with chicken and flavoured with soy sauce and ginger, served with green onion and dried chilli

.....

215 *Sweet pepper stuffed chicken*

Chicken fillet infused with herb flavoured farce, crumbles of greek cheese and peppadew, complemented by herb enhanced creamy pimiento sauce

.....

215 *Phyllo parcels*

Baked feta in phyllo pastry drizzled with thyme honey and toasted sesame seeds served with a pear and micro herb salad

- 255 *Mushroom tart*
Mushrooms roasted with basil, herbs, mozzarella and layered on a sweet tomato pronto and baked on a flaky pastry
.....
- 275 *Prawn springrolls*
With ginger lime and sweet soya dipping sauce
.....
- 275 *Salmon tartar*
Tian of scottish salmon, tomato concasse and pickled cucumber beetroot carpaccio and champagne foam
.....
- 275 *Corn and mussel chowder*
Corn and mussel chowder with potato, half shell mussel and crispy bacon accompanied by garlic herb bruschetta
.....
- 285 *Venison carpaccio*
Herb crusted and served with a parmesan – rocket salad and a spiced vinaigrette
.....
- 285 *Beef carpaccio*
Herb crust tenderloin, mushrooms, micro shoots, vinaigrette and parmesan shavings
.....
- 285 *Curried prawn & gnocchi*
Pan seared and seasoned prawns with gnocchi served with coconut curried sauce
.....
- 285 *Prawn cocktail*
Prawns served with crispy greens & avocado salad, drizzled with a homemade mayonnaise
.....
- 285 *Sesame beef*
With peanut salsa, marinated red pepper julienne, sweet potato crisps, coriander, spring onion and bean sprouts

Starters

285 *Trio of tartar*

Consists of beef served with quail egg, seasoned tuna and salmon with avocado salsa, a taste sensation for all palates

.....

285 *Fish cakes*

Thai style with mild wasabi mayo, lemongrass infused sweet chilli and salad of micro greens

.....

295 *Tempura prawns*

Tempura battered Mozambican prawns, deep fried and served with a lemongrass infused sweet chilli and tempura dipping sauce

.....

295 *Seared tuna*

Seared tuna loin served with horseradish crème, juliene apple, whole grain mustard and shaved fennel

.....

295 *Charred ostrich*

Spiced rubbed charred ostrich served with marinated red cabbage, honey mustard crème, toasted pine nuts and sliced radish

.....

295 *Panko prawns*

Served with rocket and spiral cucumber and sesame seed, finished with chili mayo and sweet & sour sauce

.....

295 *Duck trio*

Marinated breast in Asian flavours – seared and served with homemade duck sausage, duck liver mousse and exotic mushrooms, complemented by an apple puree and pear crisps

.....

305 *Prawn, scallop & risotto*

Grilled prawns with pan fried scallop, set on a saffron enhanced risotto, caviar and saffron gel




BEAUMONT
Cuvée d'Or

MILLÈME MARQUERITE
CHATEAU BEAUMONT
1975



High Seas

- 335 *Calamari*
Tender baby tubes pan-fried with lemon and garlic served with seasonal vegetables and sumo chips
.....
- 395 *Fillet of kingklip*
Served with wilted bok choy, sweet potato crisps and passion fruit gel
.....
- 445 *Panfried seabass*
Served on a bok choy, creamy potato complimented by baby carrots finished with chimichurri sauce
.....
- 425 *Grilled baby kingklip*
With soft herb crust, saffron new potatoes and micro herbs
.....
- 445 *Prawn curry*
Simmered in traditional durban spices and tamarind served with basmati rice, sambals
and poppadom

- 415 *Soy glazed seabass*
Served with braised sweet potato, sauteed bok choy, marinated seaweed and panko crusted shemiji mushrooms
.....
- 445 *Zucchini prawn pasta*
Taglietele pasta with zucchini string, garlic and lemon zest with olive and coriander
.....
- 455 *Prawn pasta*
Pan fried prawns, mushrooms and asparagus in a cream based sauce, with a choice of penne, linguini or tagliatelle
.....
- 455 *Salmon teriyaki*
Scottish salmon grilled to perfection, served with homemade pickled cucumber, honey glazed sweet potato rounds and served with teriyaki reduction and micro herbs
.....
- 465 *Asian salmon*
Seared salmon fillet, set on a teriyaki stir-fry, charred exotic mushrooms with a wasabi enhanced beurre blanc and a complement of a squid wafer
.....
- 465 *Chickpea Salmon*
Baked salmon served on a bed of curried chickpeas, accompanied by asparagus spears, lime pickle, lime crème and charmoula sauce.
.....
- 510 *Salmon and prawn risotto*
Pan fried Scottish salmon with creamed horse radish, garlic, onions, arboris rice and white wine, finished with saffron and parmasan cream sauce and tempura prawns
.....
- 515 *Salmon kingklip*
Fillet of kingklip stuffed with smoked salmon, served with sweet potato puree sautéed spinach and a tomato beurre blanc
.....
- 525 *Scallops, prawns & black teriyaki rice*
Pan fried scallops and grilled prawns in lemon butter served with black teriyaki rice, seasoned veggies and drizzled with aioli



Shellfish

Prepared the traditional Mozambican way and served with seasonal vegetables and a choice of rice or chips

SQ *Queen prawns*

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SQ *King prawns*

.....

SQ *Langoustines*

.....

SQ *Baby lobster*

.....

SQ *Lobster thermidor*

.....

SQ *Signature ladies platter*
Queens and langoustines

.....

SQ *Signature shellfish platter*
Combination of a baby lobster, queens and langoustines

.....

SQ *Seafood platter for two*

Baby lobster, queens and langoustines, prawns, calamari, mussels and line fish



Signature dishes...

- 335 *Chicken carbonara linguine*
Poached chicken thighs, truffle and parmesan infused cream sauce, rocket and crispy crackling
.....
- 405 *Prawn & chick pea ragout*
Served with coriander oil and onion jus and complimented with smoked salmon mousse
.....
- 435 *Ostrich fillet*
Grilled ostrich fillet with sweet potato and honey puree, red and yellow peppers and peppercorn sauce

- 415 *Sered venison loin*
Served with charred butternut, butternut puree, baby potatoes, sauteed kale and complimented with a blackberry jus
.....
- 415 *Coffee rubbed fillet*
Rubbed in coffee infused blen of mld spices, twice baked poato, asparagus, fried exotic mushrooms and a creamed mushroom sauce.
.....
- 415 *Rosemary beef fillet*
Beef medallions styled fillet, served with rosemary mash, charred onions, broccoli with king oyster mushroom, finished off with brioche crumbs and rosemary jus
.....
- 455 *Seafood pasta*
Grilled salmon, calamari and poached mussels in creamy based sauce with peas and a touch of garlic, with a choice of penne, linguine or tagliatelle
.....
- 455 *Crispy pork belly*
Served with roasted sweet potato, confit king oyster mushroom, cajun cauliflower puree, pickled red cabbage, pineapple crisps, shaved asparagus and pineapple jus
.....
- 465 *Beef tornado*
Charred grilled beef fillet, pommes dauphine, green bean and vine tomato salad topped with bearnaise sauce.
.....
- 475 *Lamb rump*
Roast rump of lamb with spicy tomato chutney, olive edible soil, cumin flavoured chick pea mash, parisian vegetables, braised lamb ribs and roasted red pepper puree with red pepper ash

Signature dishes

495 *Oxtail*

Served on the bone with rice and saffron new potatoes

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495 *Curry lamb shank*

Slow roasted curry infused lamb shank with garam masala, cinnamon and coriander served with mash potato and seasonal vegetables

.....

475 *Rolled lamb rump*

Served with million layer potatoes, lemon humus, marinated artichokes and gremolata topped with crispy spinach

.....

515 *Bell pepper fillet*

Beef fillet grilled to perfection served with garlic snails and prawns, muesli powder, pan fried exotic mushrooms, potato terrine, basmati rice and port wine jus

.....

565 *Paradise fillet*

Beef fillet grilled to perfection served with garlic snails and prawns, muesli powder, pan fried exotic mushrooms, potato terrine, basmati rice and port wine jus

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565 *Beef T-bone*

500g grilled to perfection T-bone, served with potato mousseline, select seasonal veggies and bordelaise sauce



Meat

Our meat is wet-aged on the premises for 21 days. Served with sumo chips, glazed baby vegetables and a choice of sauces: Mushroom 80, Blue cheese 85, Bearnaise 85, Pepper 85, Creamy garlic 85, Port wine jus 90, Cheese and mushroom 95 and Namibian truffle 125

365 *Rump*

475 *Rib eye*

435 *Fillet*

.....

425 *Prime rib*

Lazy aged prime cut, pearl barley risotto, sautéed seasonal vegetables and port wine jus

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425 *Pork rib*

Prepared with soya, honey and ginger glaze, served with sumo chips.

455 *Chimichurri ribeye*

Served on a bed of mushroom, lentil ragout, topped with truffled babaganoush,crispy julienne potatoes and charred baby onions

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475 *Grilled lamb chops*

Comes with ratatouille vegetables, roasted pinenuts, hasselback potatoes and finished off with port wine jus

.....

475 *Lamb chops*

French trimmed, rubbed with dukkah served with mint pea pûree and sumo chips

.....

515 *Beef fillet and mushroom royale*

Grilled beef fillet, oxtail-mustard and cheese croquette, confir mushroom potato, mushroom royale, slow roasted and grilled pearl onions, grilled zucchini, mushroom puree



Poultry

- 365 *Flame grilled baby chicken*
Rubbed with maldon sea salt, fresh chilli and lemon, served with sumo chips
.....
- 365 *Baked chicken thighs*
Baked chicken thighs with sliced potatoes, onions and mushrooms, long stem brocolli
and creamy cider mustard sauce
.....
- 405 *Duck leg confit*
Slow braised sous vide style duck leg confit with a potato dauphinoise, honey glazed root
vegetables and topped with fig preserve and port wine jus
.....
- 455 *Duck breast ragout*
Pan fried duck breast laid on a bed of creamy spinach with leek ragout and honey glazed carrots,
finished with cranberry jus.



Vegetarian

335 *Bean ragout*

Grilled carrot and red kidney bean ragout served with coconut and almond gazpacho, poached white grapes, shaved asparagus and chive oil

.....

335 *Vegetarian pasta*

Grilled baby corn and peas, cumin and garlic in a creamy sauce and served with penne, linguini or tagliatelle

.....

355 *Spicy chickpea curry*

Melt in your mouth chick peas with sweet potatoes and coriander, finished off with baby spinach and served with basmati rice

.....

355 *Lentil croquettes*

Served on a watercress pesto with lemon yoghurt, sour cherry gel, watercress rocket and herb linguini or tagliatelle

.....

365 *Wild mushroom risotto*

Grilled exotic mushrooms pan fried in olive oil with arborio rice, white wine, vegetable stock and cream, finished with a splash of truffle oil, parmesan tuile, basil pesto and micro herbs



Dessert...

235 *Pear Malva pudding*
With apricot jam and a spongy caramelized texture, served with butterscotch sauce

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225 *Trio of crème brûlée*
Vanilla, berry and bar-one crème brûlée served with almond tuile

.....

225 *Pineapple tart*
Pineapple tart fine topped with stewed pineapple salsa and whipped vanilla chessecake, drizzled with a spiced rum syrup

.....

225 *Berry and mascopone cheese cake*
Fridge based and topped with mixed berry compot

.....

235 *Caramelized Brioche*
Served with dulce de leche ice cream and drizzled with caramel syrup

.....

235 *Cinnamon French toast*
Topped with macerated strawberry compote, decadent vanilla crème and a shot of olorosso sherry

Dessert

- 235 *American style baked cheese cake*
Served with berry compot and drizzled with mixed berry coulis
.....
- 245 *Chocolate brownie*
Dark chocolate brownie served with milk stout ice cream, chocolate crumb
and butterscotch sauce
.....
- 255 *Cake of the day*
At the chef's whim! Please ask your waiter.
.....
- 255 *Signature soufflé*
Chocolate soufflé with both pistachio sable and cinnamon sable on a pistachio ice cream
.....
- 265 *Lindt chocolate fondant*
Served with mascarpone quenelle and preserved orange zest
.....
- 265 *Ferrero rocher tiramisu*
With chocolate fudge parfait, caramel gel, strawberry salsa, hazelnut crumble
and chocolate ganache



Cheese and Fruit

325 *Fruit platter*

An assortment of exotic, soft and hard seasonal fruits

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355 *Cheese platter*

Semi- firm and soft cheeses, ranch dressing, tortilla chips and toasted brioche