

PRIVA is the result of a 10 year passion to create a space for adults that was contemporary, beautiful, fun, unique, luxurious, jazz filled, epicurean, with indoor and outdoor dining, uplifting, stylish, sexy, appropriate, stress reducing, tasteful, opulent, comfortable, delicious, and in a word "PRIVA"

Our food has been selected and created by our talented team of chefs from the very finest ingredients.

Our walk-in temperature and humidity controlled cigar humidor stocks the best of the best and is ready to be explored.

Our champagne and oyster bar is there for undiluted pleasure.

Our amazing selection of fine single malts and other spirits are ready to be savoured.

Our temperature controlled wine cellar filled with lovingly hand selected wines is ready for you to explore. Our internationally qualified sommelier/owner team can pair exotic and unique wines to our unique dishes to uplift your dining experience.

Our private rooms await your need for a specialized and totally one of a kind experience.

Our specially designed high air extraction cigar lounge beckons you with quiet comfort, as our opulent Chesterfield couches invite you to relax. Our jazz musicians want live unplugged beautiful sound to wash over you. Come and PRIVA with us.

**Kindest regards
Angie, Marko, Kiara, Arnoux
And the PRIVA Team**

PRIVA

**103 Club Avenue, Waterkloof Heights
012 346 4849
www.priva.co.za**

DATE NIGHT MENU AT PRIVA

R418 per person OR R634 including wine pairing

HORS D'OUVRES / STARTERS

CHICKEN LIVER RILLETTES

Pan seared chicken liver and thighs rillettes, served with caramelized onions, figs and toasted bread.

DELICATE SEAFOOD ROULADE

Wrapped in poached zucchini strips, seafood bisque, caviar, chilli oil.

PEAR AND GOATS CHEESE TART

White wine poached pears, black pepper goats cheese, beetroot, balsamic reduction.

ENTRÉES / MAIN COURSE

SIRLOIN

Seared sirloin, corn and chilli salsa, cubed potatoes, baby corn, Madagascan Red Pepper sauce..

PORK BELLY

Slowly cooked overnight, honey-soya glaze, pumpkin tart, corn salsa, butternut puree, homemade crackling.

STUFFED CALAMARI

Stuffed with cream cheese, Danish feta, jalapeño, fresh pasta tossed in creamy garlic sauce.

PRIVA DESSERTS

CHEESECAKE REIMAGINED

Vanilla fridge cheesecake, rooibos spheres, lime curd, passionfruit, rooibos sugar chips.

PINA COLADA PANNA COTTA

Panna cotta, pineapple, strawberry and apple compote, mango puree, lime curd, homemade nougat ice cream..

3 SHADES OF CHOCOLATE MOUSSE

3 layers of homemade chocolate mousse, zesty homemade ice cream and crumble.

PRIVA'S PREMIUM MENU

R478 per person OR R718 including wine pairing

HORS D'OUVRES / STARTERS

3 DRESSED OYSTERS

Pickled ginger and soya sauce, tequila chilli mayonnaise, Cap Classique bubbles.

SPRINGBOK CARPACCIO

Thinly sliced smoked Springbok fillet, confit cherry tomatoes, fried capers, rocket, and balsamic reduction.

CAPRESE BEETROOT SALAD

Buffalo Mozzarella, beetroot, tomatoes, balsamic glaze, pine nuts.

ENTRÉES / MAIN COURSE

STEAK DIANE BEEF FILLET

Creamy Mushroom brandy sauce, roast butternut, potato skin crisps, fried polenta, tenderstem broccoli.

LAMB SHOULDER

Braised shoulder, rolled with red onion and garlic, wild mushroom risotto, parmesan crisps, thyme jus, roasted root vegetables.

SALMON

Seared Salmon, potato confit, pea fricassee, dill foam creamy lemon and dill sauce, pea puree.

PRIVA DESSERTS

HOT CHOCOLATE FONDANT

Chocolate fondant with dulce centre, prepared a la minute, served with a zesty homemade ice cream, chocolate crumble.

TIPSY TIRAMISU TWIST

Coffee and Kahlúa tiramisu, Frangelico ice cream, shortbread crumble, mint.

CRÉME BRULEE

Classic Crème Brulee, flavour changes weekly. Served with sorbet of the day.

“GASTRONOMIQUE” 5 COURSE TASTING MENU

AMUSE BOUCHE

*

PRAWN KATAIFI

*Wrapped in kataifi pastry,
homemade tequila chilli mayonnaise,
candied coriander.*

*

STEAK TARTARE

*Finest quality Angus beef fillet,
diced, pickled onions, gherkins,
fried capers, onion puree.*

*

SOUTH AFRICAN VENISON

*Tender medallions, Amarula sweet potato mash
carrot puree, sauteed sugar snap peas, red wine reduction.*

*

PORK BELLY

*Slowly cooked overnight,
honey soya glaze, pumpkin tart, corn salsa,
butternut puree, homemade crackling.*

*

PRE DESSERT

*

TIPSY TIRAMISU TWIST

*Coffee and Kahlua tiramisu,
Frangelico ice cream,
shortbread crumble, mint.*

*

FRIANDISES

R598 / R948*

**INCLUDING A WINE PAIRING PER PERSON WITH
FINE WINE PAIRINGS SPECIALLY SELECTED BY OUR SOMMELIER TEAM.*

HORS D'OUVRES / STARTERS

| | |
|--|-----|
| SALMON TARTARE | 118 |
| <i>Freshly diced salmon, red onions, green apples, capers, lemon juice, wasabi cream, guacamole, dill foam, Earl Grey spheres.</i> | |
| SPRINGBOK CARPACCIO | 118 |
| <i>Thinly sliced smoked Springbok fillet, confit cherry tomato, fried capers, rocket and balsamic reduction.</i> | |
| PRAWNS KATAIFI | 118 |
| <i>Wrapped in kataifi pastry, homemade tequila chilli mayonnaise, candied coriander.</i> | |
| CHICKEN LIVER RILLETTES | 93 |
| <i>Pan seared chicken liver and thigh rillettes, served with caramelised onions, figs and toasted bread.</i> | |
| CAPRESE BEETROOT SALAD | 98 |
| <i>Buffalo mozzarella, beetroot, tomatoes, balsamic glaze, pine nuts.</i> | |
| CRAB CAKES | 103 |
| <i>Crab and kingclip cakes, creamy citrus coriander stuffing, fresh rocket salad, citrus dressing.</i> | |
| STEAK TARTARE | 133 |
| <i>Finest quality Angus beef fillet, diced, pickled onions, gherkins, fried capers, onion puree.</i> | |
| PEAR AND GOATS CHEESE TART | 88 |
| <i>White wine poached pears, black pepper goats cheese, beetroot, balsamic reduction.</i> | |
| DRUNKEN MUSSELS | 103 |
| <i>White wine, garlic, cream, onions and butter, create this fragrant classic dish. Served with grilled bread.</i> | |
| DELICATE SEAFOOD ROULADE | 103 |
| <i>Wrapped in poached zucchini strips, seafood bisque, caviar, chilli oil.</i> | |
| SOUP OF THE DAY | 83 |
| <i>Chef's choice on the day, ask your waitron on availability.</i> | |
| CRISPY SESAME CHICKEN | 83 |
| <i>Honey, soya glaze, rocket salad, pickled golden beets.</i> | |
| 3 DRESSED TO IMPRESS OYSTERS | 113 |
| <i>Pickled ginger and soya sauce, tequila chilli mayonnaise, Cap Classique bubbles.</i> | |
| LUDERITZ OYSTERS | 333 |
| <i>10 large freshly shucked oysters served on a bed of ice with fresh lemon and our signature sauce.</i> | |

** For a larger vegetarian selection please ask for the chef*

** All vegetables subject to seasonal availability*

** Sous vide: French for "under vacuum" cooked at a low temperature for a long time.*

ENTRÉES / MAIN COURSE

STEAK DIANE BEEF FILLET

278

Creamy mushroom brandy sauce, roast butternut, potato skin crisps, fried polenta, tenderstem broccoli.

SIRLOIN

238

Seared sirloin, corn and chilli salsa, cube potatoes, baby corn, Madagascan red pepper sauce.

SALMON

278

Seared salmon, potato confit, pea fricassee, dill foam, creamy lemon and dill sauce, pea puree..

KINGKLIP

278

Baby prawn, Normandy sauce, Moroccan cous cous, roasted beetroot, grilled zucchini, pea puree.

GRILLED SOLE

278

Served with roasted parsnips and garlic brussel sprouts, creamy garlic and caper jus, black wild rice.

PORK BELLY

248

Slowly cooked overnight, honey-soya glaze, pumpkin tart, corn salsa, butternut puree, homemade crackling

PORK MEDALLIONS

248

Tender slices of pork fillets, creamy carrot puree, pineapple salsa, mustard sauce, carrot crisps.

LAMB SHOULDER

268

Braised shoulder, rolled with red onion and garlic, wild mushroom risotto, parmesan crisps, thyme jus, roasted root vegetables.

CLASSIC RACK OF LAMB

288

Perfectly grilled lamb cutlets, mashed potato quenelles, honey-mustard sauce, mustard seeds, spinach, and rainbow carrots.

SOUTH AFRICAN VENISON

268

Tender medallions, Amarula sweet potato mash, carrot puree, sauteed sugar snap peas, red wine reduction.

CHICKEN SOUS VIDE

238

Slow cooked chicken breast, marinated in thyme and rosemary olive oil, creamy butternut mash, sugar snap peas, butternut crisps.

STUFFED CALAMARI

208

Stuffed with cream cheese, Danish feta, jalapeño, fresh pasta tossed in creamy garlic sauce.

CREAMY GNOCCHI PASTA

178

Mushroom, parmesan, truffle oil sauce. Also available as a starter portion.

EGGPLANT LASAGNE

178

Homemade eggplant lasagne, parmesan cheese, cauliflower & skillet ratatouille.

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** All vegetables subject to seasonal availability*

** Sous vide: French for "under vacuum" cooked at a low temperature for a long time.*

PRIVA DESSERTS

PINA COLADA PANNA COTTA

Panna cotta, pineapple, strawberry and apple compote, blackberry reduction, mango puree, lime curd, homemade nougat ice cream

98

CRÈME BRULEE

Classic Crème Brulee, flavour changes weekly. Served with sorbet of the day.

98

CHEESECAKE REIMAGINED

Vanilla fridge cheesecake, rooibos spheres, lime curd, bitter orange gel, rooibos sugar chips.

98

BERRY DELIGHT OPERA CAKE

Layers of soft sponge cake with mixed berry cream, shortbread crumble, mint, vanilla ice cream.

98

HOT CHOCOLATE FONDANT

Chocolate fondant with dulce centre, prepared a la minute, served with a zesty homemade ice cream, chocolate crumble.

108

TIPSY TIRAMISU TWIST

Coffee and Kahlua tiramisu, Frangelico ice cream, shortbread crumble, mint.

98

3 SHADES OF CHOCOLATE MOUSSE

3 layers of homemade chocolate mousse, zesty homemade ice cream and crumble.

98

A SELECTION OF FINE CHEESE WITH CONDIMENTS PER PERSON.

118

RECOMMENDED PAIRING

KAAPZICHT HANEPOOT JEREPIGO

Beautifully fragrant grape flavours fill the glass together with honeysuckle notes; unctuous and full sweet with luscious muscat and sultana flavours.

70

DE KRANS CAPE PINK

Soft elegant red fruit flavours of strawberries and cherries, smooth elegant taste cherries and plums and a hint of candyfloss.

70

THELEMA MUSCAT DE FRONTIGNAN

This natural semi-sweet wine presents loads of citrus aromas, especially tangerine, hints of tropical fruit and delicate notes of honeysuckle.

70

DE KRANS CAPE TAWNY

Lovely coppery-gold colour. Flavours of coffee-toffee, hazelnut, cinnamon spice, as well as some raisins in the background. Good, long finish and excellent grip at 19% alcohol.

70

DOUGLAS GREEN CAPE RUBY

Classically constructed and generously built, this port displays sumptuous flavours of fruitcake, crushed spice and roasted nuts.

70

SIMONSIG GEWÜRZTRAMINER

Attractive notes of Turkish Delight and lime leaf. Intense flavours of litchi, rose petal and citrus, sweet spice.

70

L'ORMARINS LBV

This Port style wine displays sumptuous flavours of fruitcake, crushed spice and roasted nuts.

70

**PLEASE ASK THE SOMMELIER ON DUTY TO ADVISE
YOU ON WINE PAIRING FOR TODAY'S SELECTION
OF CHEESES**