



FOOD MENU

PRIVA

DATE NIGHT MENU AT PRIVA

R975 .00 per couple (includes a paired glass of wine per course).

HORS D'OUVRES / STARTERS

CRAB CAKES

Creamy crab and kingklip cakes, citrus coriander stuffing, fresh rocket, citrus dressing.

SPRINGBOK CARPACCIO

Thinly sliced springbok fillet, grilled strawberries, toasted nuts, rocket, mango purée.

PEAR AND GOATS CHEESE TART

White wine poached pear, black pepper goats cheese, balsamic reduction, beetroot purée, toasted nuts.

ENTRÉES / MAIN COURSE

SIRLOIN

Red wine reduction, grilled shallots, tenderstem broccoli, onion crisp, cubed potatoes.

PORK BELLY

Honey soya glaze, pumpkin tart, corn salsa, butternut purée, homemade crackling.

STUFFED CALAMARI

Cream cheese, danish feta and jalapeño stuffing, fresh homemade pasta.

PRIVA DESSERTS

CHEESECAKE REIMAGINED

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

DECADENT CHOCOLATE MOUSSE

3 Layers of homemade chocolate mousse served with chef's choice of sorbet and crumble.

CRÈME BRÛLÉE

Flavour changes weekly and is served with the sorbet of the day.



“GASTRONOMIQUE” TASTING MENU

AMUSE BOUCHE

*

DRESSED OYSTER TRIO

*

SALMON TARTARE

*Earl grey spheres, red onion, green apples, capers,
Lemon juice, wasabi cream, spicy gaucamole, dill foam*

*

LAMB SHOULDER

*Rolled with red onion, thyme, garlic,
Wild mushroom risotto, rainbow carrots*

*

PORK BELLY

*Honey soya glaze, pumpkin tart, corn salsa,
Butternut purée, homemade crackling*

*

PRE DESSERT

*

CRÈME BRÛLÉE AND SORBET

*

FRIANDISES

R498 / R798*

**WITH FINE WINE PAIRINGS SPECIALLY
SELECTED BY OUR SOMMELIER TEAM.*

HORS D'OUVRES / STARTERS

CHICKEN LIVER RILETTES

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

68

DRUNKEN MUSSELS

White wine, garlic, onions & butter, combine to create a fragrant flavour in this classic dish. Served with grilled bread.

88

COCONUT CHICKEN CURRY

Delicious mild flavours of curry and coconut, bell peppers and yellow rice.

88

PEAR AND GOAT CHEESE TART

White wine poached pear, black pepper goats cheese, balsamic reduction, beetroot purée, toasted almonds.

78

SPRINGBOK CARPACCIO

Thinly sliced smoked springbok fillet, grilled strawberries, rocket, toasted pine nuts, mango purée.

98

CRAB CAKES

Crab and kingklip cakes, creamy citrus coriander stuffing, fresh rocket salad, citrus dressing.

88

DUCK SALAD

Rocket, pickled golden beets, toasted sesame seeds, burnt oranges, honey soya glaze.

98

SALMON TARTARE

Citrus earl grey spheres, red onion, green apples, capers, lemon juice, wasabi cream, spicy gaucamole, dill foam.

98

SOUP OF THE DAY

Chefs choice on the day, ask your server on availability.

68

PRAWNS KATAIFI

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

98

SMOKED CHICKEN WALDORF SALAD

Smoked chicken, white and red grapes, celery, apples, cos lettuce, walnuts, homemade dressing.

88

4 DRESSED OYSTERS

Fresh lemon juice, chopped pickled ginger and soya sauce, tequila mayo chilli, MCC bubbles.

108

LUDERITZ OYSTERS

Bucket of 12 freshly shucked oysters served on ice with fresh lemon and our signature sauce.

318

ENTRÉES / MAIN COURSE

SALMON

258

Seared salmon, served with a pineapple, avocado & jalapeño salsa, wild rice, pea purée, golden beetroots, garden vegetables.

GNOCCHI PASTA

168

Options of a creamy blue cheese sauce or a truffle oil, mushroom & parmesan sauce. Also available as a starter portion.

CHICKEN SOUS VIDE

208

Rolled chicken breast stuffed with cream cheese, feta & basil pesto. Served with peas, cous cous & garden vegetables.

BEEF FILLET

258

Sautéed shitaki mushrooms, creamy soya sauce, toasted pine nuts, baby garlic hasselback potatoes, tenderstem broccoli.

SIRLOIN

218

Red wine reduction, grilled shallots, tenderstem broccoli, onion crisps, cubed potatoes.

KINGKLIP

258

Baby prawn normandy sauce, spring onion and feta cous cous, roasted beetroot, pea purée.

PORK BELLY

228

Honey soya glaze, pumpkin tart, corn salsa, butternut purée, homemade crackling.

LAMB SHOULDER

248

Braised shoulder rolled with red onion and garlic, wild mushroom risotto, orange glazed carrots, green beans, thyme jus.

STUFFED CALAMARI

188

Cream cheese, danish feta and jalapeño. Fresh pasta tossed in a creamy garlic sauce.

CREAMY THAI VERMICELLI NEST

168

Sautéed Asian style veg, spicy coconut milk sauce, fresh lemon juice, chick peas, kidney beans, vermicelli noodles.

*ADD CHICKEN

60

VENISON

258

Venison medallions, amarula sweet potato mash, carrot puree, sautéed sugar snap peas, red wine reduction.

RACK OF LAMB OR LAMB CHOPS

258

Crushed baby potatoes, sautéed butternut and cranberries with feta cheese, brandy and mustard sauce or mint sauce.

PORK MEDALLIONS

228

Served with creamy mashed potatoes, smoked apple purée, bell peppers, baby marrows, ginger and apricot sauce.

GRILLED SOLE

258

Confit fennel, wild rice, bell peppers, grilled zucchini, white wine, garlic, lime and butter sauce.

PRIVA DESSERTS

PIÑA COLADA PANNA COTTA

Panna cotta, pineapple, strawberry and apple compote, blackberry reduction, mango puree, lime curd, cherry puree, home made nougat ice cream.

CRÈME BRÛLÉE

Flavour changes weekly and is served with the sorbet of the day. Ask your server for flavours.

CHEESECAKE REIMAGINED

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

BERRY DREAM DELIGHT

Mixed berry set yoghurt, berries and white chocolate crumble, raspberry compote and sour cherry gel.

HOT CHOCOLATE FONDANT

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

BUDINO

Rich and creamy Italian style caramel custard with crushed oreos.

A SELECTION OF FINE CHEESES WITH ACCOMPANIMENTS PER PERSON.

DECADENT CHOCOLATE MOUSSE

3 Layers of homemade chocolate mousse served with chef's choice of sorbet and crumble.

RECOMMENDED PAIRING

88 **KAAPZICHT HANEPOOT JEREPIGO** **70**

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

88 **DE KRANS CAPE PINK** **70**

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

88 **BOSCHENDAL VIN D'OR** **70**

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

88 **DE KRANS CAPE TAWNY NV** **70**

Lovely coppery-gold colour. Flavours of coffee-toffee, hazelnut, cinnamon spice, as well as some raisins in the background. Good, long finish.

98 **DOUGLAS GREEN CAPE RUBY** **70**

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

88 **SIMONSIG GEWÜRZTRAMINER 2019** **70**

Attractive notes of Turkish delight and lime leaf entice on the nose. Intense flavours of litchi, rose petal and citrus coats the slightly sweet palate. Sweet aromatics and spice are beautifully balanced by fresh acidity and finesse. A delicious semi-sweet Gewürztraminer.

98

88 **L'ORMARINS LBV (50ML) - NV** **70**

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

PLEASE ASK FOR THE SOMMELIER ON DUTY TO ADVISE YOU ON WINE PAIRING FOR TODAY'S SELECTION OF CHEESES **70**

Wine pairing is adjusted according to today's chocolate selection



*"I drink Champagne when I'm happy and when I'm sad.
Sometimes I drink it when I'm alone.
When I have company I consider it obligatory.
I trifle with it if I'm not hungry and drink it when I am.
Otherwise, I never touch it—unless I'm thirsty."*

Madame Lilly Bollinger

*I couldn't live without Champagne – in success you
deserve it and in defeat, you need it.*

Winston Churchill

*"Sip a whisky, drink a wine, cheers with bubbles- the day is fine,
Enjoy a beer, relax with brandy, party with cocktail; take it easy with a shandy.
Whatever the occasion enjoy it with Priva."*

Priva Team

For a full tour of the cellar please ask to see Sommelier

ASK THE SOMMELIER

*Tell our sommelier what you would like to find, know or experience and they will lead you right to it.
It's a great way to discover new wines and a super fun way to learn more about wine too.*

PRIVA—

