



ASOKA

Wild mushroom & gorgonzola arancini , balsamic reduction, pesto	R85
Roast tahini harissa eggplant , carrot cumin purée, tenderstem broccoli, cashew, mint	R75
Asiago croquettes , roasted garlic aioli, tomato relish, gremolata	R75
Burrata , charred sweetcorn, smoked pineapple chilli sauce, toasted ciabatta, fresh oregano	R145
Soft shell mushroom & vegetable tacos , corn & feta salsa, kidney beans, tomato, guacamole & sour cream	R95
Mezze platter for two , tzatziki, hummus, roasted baby vegetables, falafel, smokey baba ganoush, bocconcini, roasted black mushroom, marinated olives, homemade naan & warm ciabatta	R285
Baby spinach salad , baby corn, miso-yaki roasted aubergine, sesame & parmesan	R75
Tempura vegetables , garlic & chive plant-based mayo *contains nuts	R85
Crispy potatoes , rosemary salt, roast garlic & aioli	R65
Truffle polenta chips , tomato & cumin sauce	R75
Tossed tender stem broccoli, courgette , parmesan, roasted almonds & romesco sauce	R80
Truffled buttered mashed potato , truffled wild mushrooms, parmesan cheese	R65
Duck spring rolls , hoisin sauce, gingered stone-fruit purée	R135
Spicy gochujang Korean fried chicken , mango cumin yoghurt purée, Asian pickle & kimchi salad	R130
Grilled ostrich fillet , butternut purée, curry emulsion, cauliflower & mango atcha	R135
Butter chicken curry , roti, sambal and raita	R175
Grilled tikka chicken skewer , spicy tikka sauce, curried cauliflower, pickled salad, naan bread	R135

Some dishes may contain traces of seeds, nuts and other allergens, please notify your waiter of any serious allergies you have.
Menu and prices subject to seasonal change.
A discretionary service charge of 12.5% may be added to your bill



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Tuna tacos , avocado & lime crème fraîche	R145
Fish tempura , wasabi infused kewpie, chilli ginger dressed slaw	R110
Oysters, asian dressing (2)	R95
Chilli & garlic prawns , deshelled, warm toasted ciabatta	R235
Grilled calamari , lime crème fraîche & harissa sauce	R140
Blackened spiced fish of the day , sofrito lentils, cauliflower purée, pickled grapes & shaved fennel	R165
Seared Salmon , honey & lime glazed, spicy gochujang-coconut sauce, edamame bean salad, crunchy charred red onion	R175
Asian beef tartare , spring onion, pickled ginger, avocado, ponzu mayo, almond coriander pesto, sweet potato crisps and crostini	R170
Wagyu beef sliders , brie, coriander aioli, avo, lettuce, tomato and caramelised onion	R145
Pulled lamb shoulder spring rolls , baba ganoush, dukkah, cucumber salad, mint salsa verde	R95
Grilled beef rib-eye , smoked aubergine-sesame purée, Thai peppercorn sauce, tempura shallots	R195
Wagyu beef tataki , sweet teriyaki pickled shimeji mushrooms, pickled daikon, coriander oil, spring onion	R395
Braised lamb rib , sambal, tahini yoghurt & minted salsa verde	R115
Seared teriyaki beef fillet , roast garlic aioli, chilli crunch	R190
Sticky Asian beef , pickled coriander daikon, fresh chilli	R165
Malva pudding , charred pineapple, vanilla crumbs, crème anglaise & vanilla pod ice cream	R105
Turmeric latte ice cream , seasonal fruit salsa, candied cashews *vegan	R105
Salted caramel cheesecake , vanilla pod ice cream	R105
Chocolate fondant , strawberry meringue, vanilla crumbs & burnt white chocolate ice cream	R120

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