

OYSTER SELECTION

NATURAL _____ R30

Cracked black pepper, fresh lime.

NIKKEI FUSION _____ R35

Tempura scallions, tataki dressing.

THE ROKU _____ R35

Japanese gin vinaigrette, wasabi, cucumber granita.

EXQUISITE _____ R35

Melons, lime squeeze, Modena balsamic pearls.

OYSTER CAVIAR _____ R38

Fresh oysters topped with caviar.

JAPANESE BAKED MISO _____ R38

Dune spinach, Grana Padano.

UCHU NIKKEI JAPANESE FUSION SUSHI

PERUVIAN TUNA ROSES _____ R105

4 pieces topped with tuna tartare and miso sauce.

PERUVIAN SALMON ROSES _____ R105

4 pieces topped with salmon tartare and miso sauce.

GAMBAS DESMENUZADA _____ R160

4 pieces with kimchi, pickled ginger, crumbed prawn,
Japanese radish, caviar, miso and teriyaki sauce.

VOLCANO SALAD _____ R195

Nuoc cham, pickled cabbage, Norwegian salmon, black rice,
teriyaki salmon, tostadas, smoked chipotle dressing.

CRISPY AJI CRUDO _____ R115

4 pieces with sesame tuna tartare, mushrooms,
crispy mint and pickled jalapeño.

VERDURES ROLL _____ R165

8 pieces with butternut, cucumber, avocado,
roasted red pepper, Japanese radish and teriyaki sauce.

ACEVICHADO ROLL _____ R195

8 pieces with tempura prawn, avocado and acevichado sauce.

SMALL PLATES

BITTERBALLEN _____ **R85**

Dutch delicacy filled with beef ragout, served with Dijon mustard.

HUMMUS & TORTILLAS _____ **R95**

Chickpea & beetroot hummus, topped with roasted cashew nut crumble.

EDAMAME BEANS _____ **R95**

Steamed edamame beans, served with soy sauce and sesame seeds.

GUACAMOLE & TORTILLAS _____ **R95**

Avocado & beetroot guacamole, jalapeño pico de gallo and pineapple salsa.

DESSERT

CITRUS CHEESECAKE _____ **R110**

Berry coulis, fresh berries. (sugar-free)

AMARULA CRÈME BRÛLÉE _____ **R105**

Fresh berries, vanilla ice cream.

VALRHONA CHOCOLATE BROWNIE _____ **R115**

Burnt marshmallow, pecan crumble, and vanilla chantilly cream.

ARTISANAL CHEESE _____ **R195**

A selection of artisanal cheeses, preserves, fresh fruit and toast.

HAND-CRAFTED ICE CREAM _____ **R70**

A delicious selection of hand-crafted ice creams with rotating seasonal flavours.

ESTD **THE** 2024
OYSTER
LOUNGE
PATERNOSTER

COCKTAIL MENU

OYSTERTINI R105

local gin, oyster brine, fresh oyster

MARTINI R110

local gin or vodka, dry vermouth

MARGARITA R120

tequila, cointreau, fresh lime juice

EXPRESSO MARTINI R95

local vodka, kahlua & espresso

MOJITO R105

white rum, fresh mint, fresh lime, soda

MARTINI BIANCO SPRITZ R105

martini bianco, cap classique & soda

APEROL SPRITZ R120

aperol, cap classique & soda

NEGRONI R115

local gin, campari & martini rosso

COSMOPOLITAN R110

local vodka, cointreau, fresh lime juice, cranberry juice

PIMM'S CUP R95

pimm's, lemonade, ginger ale

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OYSTER
LOUNGE
PATERNOSTER

WINE LIST

FINE WINE SELECTION

We at Abalone House take pride in offering you a selection of the Cape's finest wines, which we have sourced from emerging and established estates with a view to complementing our food and ambience. Our staff are on hand to assist you with your selection and there is a copy of the latest Platter's Wine Guide available should you require further information.

CORKAGE POLICY

An amount of R65 will be levied per 750ml of wine brought into our restaurant.

WINE COMPETITIONS AND AWARDS

Many of our wines will have an award reference on the label/bottle. Over the years, the South African wine industry has grown to the extent that there are now no fewer than 30 annual wine competitions/Challenges and Awards. A brief description of some of these awards can be found in our current edition of the Platters Wine Guide.

WINES WITH OUR DAILY MENU

Combining good wine with good food might seem a daunting task for some, but the good news is the rules are not as strict as one would expect. Ultimately, what one would like to achieve, is a third flavour that surpasses each individual taste, and in so doing, offers our palates the essence of a taste experience.

Our chef at our restaurant designs a menu daily that is simply bursting with flavours, offering exciting options for everyone. The key to successful food and wine pairing is seeking to achieve a balance in your personal tastes. Our wine stewards have a deep passion for wine and food and are available to assist you with your decision for our daily menu.

All wines are subject to availability and vintages may change due to demand.
Prices are inclusive of VAT. All wines are 750ml unless otherwise stated.

CAP CLASSIQUE

PIERRE JOURDAN BRUT R105 /410

Subtle notes of green apple, citrus and brioche. Enjoy delicate yeasty aromas on the nose, complemented with by fresh citrus flavours and crisp acidity.

LE LUDE BRUT ROSE R805

Red Berries like strawberries and raspberries, complemented by hints of citrus and subtle floral undertones. A creamy texture, a refreshing balanced acidity and a lingering finish.

SIMONSIG KAAPSE VONKEL R430

Crisp green apple notes complemented by subtle hints of pear. On the palate, refreshing fruit-driven flavours, culminating in a delicate mineral finish.

KLEINE ZALZE BRUT ROSE R380

A delicate silver pink hue with a lively cascading sparkle, aromas of cherries and red berries with elegant layers of finesse and decadence on the palate.

VILLIERA TRADITION BRUT R415

Citrus and floral notes, with hints of brioche and toasted almonds.
Crisp and refreshing, with a balance of citrus zest and red berry flavours.

L'ORMARINS BRUT CLASSIQUE ROSÉ R110 /R430

Brimming with bright raspberry and strawberry flavours, with a hint of peppery spice, rich, creamy lees and toasted biscuit flavours.

GRAHAM BECK BRUT R495

Light yeasty aromas, limey fresh fruit on the nose and rich creamy complexity on the palate. The exceptionally fine mousse contributes the freshness and finesse.

SPARKLING WINE

SWARTLAND ROSE SPARKLING R175

Subtle notes of green apple, citrus and brioche. Enjoy delicate yeasty aromas on the nose, complemented with by fresh citrus flavours and crisp acidity.

LEOPARD'S LEAP CHARDONNAY PINOT NOIR R275

This vivacious Sparkling Chardonnay Pinot Noir bursts with bubbly flavours of strawberry, raspberry and citrus. Elegant and well-rounded, with the perfect balance between freshness and fruit.

CHAMPAGNE

VEUVE CLICQUOT BRUT ROSE R2480

The rose offers a rich aromatic profile, combining red and black berries, spices. All enhanced by accents of toast, orange peel, and gingerbread linked to aging on a lees.

MOET AND CHANDON BRUT IMPERIAL R1890

An elegant colour, golden straw yellow with green highlights.
The delicious sumptuousness of white-fleshed fruits (pear, apple, peach).

WHITE WINE

Blends

HAUTE CABRIÈRE CHARDONNAY PINOT NOIR R240

Vibrant citrus fruits, underlined by a firm acidity, with an abundance of white peach, litchi and red berry fruits fill the palate.

BUITENVERWACHTING SAUVIGNON BLANC CHARDONNAY R225

A melange of flavours including green figs, gooseberries and melon fill the palate providing a citrus finish on this dry, full-bodied wine.

Sauvignon Blanc

KLEIN CONSTANTIA R390

Aromas and flavours of citrus and stone fruit fill the entry. The palate is richly textured, fresh and complex with a bold minerality - a pure expression of Sauvignon Blanc. Filled with flavours of lemon, white peach, nectarine and herbal subtlety. The wine concludes with a long, crisp flinty finish.

DIEMERSDAL RESERVE R325

The finely structured palate is complex and full flavoured with citrus, green herbs, asparagus and slate, rounded out with a creamy texture.

CEDERBERG R298

Expressive flavour packed palate with vibrant Cape gooseberry, passion fruit, pineapple, kiwi and touches of lime mingle with tingling acidity with a clean finish of Granny Smith green apples.

ARNISTON BAY R70/ R195

Crisp, refreshing and brimming with bright aromas of passion fruit, white peach and lime, the expressive Arniston Bay Sauvignon Blanc is classic and vibrant.

Chenin Blanc

SIMONSIG LANGBULT STEEN R485

A complex and fruity wine, the palate's tangy acidity and light, creamy texture displays white pear, lime and green apple flavours.

GREAT HEART SWARTLAND R285

A textured palate with flavours of green and yellow citrus, stone fruit and hints of flint and a full, leesy mouthfeel.

MARRAS SWARTLAND LOS TROS R70/ R195

On the palate, lemon, apricot and pear skin flavours are complemented by a crisp acidity and a round mouthfeel

Chardonnay

CAPE OF GOOD HOPE SERRURIA R485

A fresh palate with nectarine, citrus, hints of zesty citrus, and vanilla oak nuances.
A rounded and textured mouthfeel with a lingering marmalade finish.

DE WETSHOF CALCRETE R278

Calcrete Chardonnay is exclusive to the limestone-rich wine appellation between Bonnievale and Robertson. Crystalline in character, with nuances of wet stones, a saline palate and oyster shell minimalism; all highlighted by a linear unwooded profile.

LE BONHEUR R85/ R235

Elegant and balanced with flavours of citrus blossoms, melon and white peach supported by a touch of oak.

Pinot Grigio

TERRA DEL CAPO R75/ R205

Lime, peach and nectarine provides a brightness on entry, that continues on the palate with succulent nectarine, white peach and quince flavours. The light, vivacious palate is completed by refreshing balancing acidity. Easy drinking, with a subtle lemon and zesty freshness on the pithy finish.

ROSÉ WINE

DELAIRE GRAFF CABERNET FRANC R395

The deliciously dry and elegantly restrained palate has good acidity and fruity flavours of ripe strawberries, cherries, cassis and candyfloss.

WARWICK THE FIRST LADY R225

Ripe and juicy strawberries evolve on the fruit forward palate, with peaches, red cherries and bursting with flavours of zesty citrus, finishing dry, with a hint of strawberries and cream.

ARNISTON BAY R65/ R188

The rosé boasts a fresh entry, with alluring flavours of pomegranate, grapefruit and fragrant lemon blossoms.

RED WINE

PINOTAGE DE GRENDAL AMANDELBOORD R595

Luxurious and full palate of blackberry, cherry, sweet clove and vanilla oak with a sprinkling of almond and trimmed cigar.

L'AVENIR R330

Flavours of crushed pomegranate, juicy plums are complemented by a sweet spiciness and smooth lingering finish.

STELLENBOSCH VINEYARDS R75/ R210

A velvety palate with black and red berries, featuring spicy undertones of cinnamon. The dense fruit and integrated wood holds delightful balance.

CABERNET SAUVIGNON CEDERBERG R535

Structured and layered palate filled with a combination of mint leaves, spicy pepper and red and black berries, is restrained and elegant throughout.

LA MOTTE R360

Ample blackcurrant, violets and mint, with a touch of plum suffuse the rich palate, full bodied with notes of cedar and a ripe, fleshy texture.

TOKARA R105/ R310

The palate is packed with brambles, berry coulis, dark cherry and subtle cassis, interwoven with light toasty nuances, complemented by underlying notes of raw tobacco and baking spices.

Merlot

DE GRENDEL R395

The medium-bodied palate, is bursting with fleshy plums and cherries, underpinned by earthy flavours of tobacco and liquorice and caressed by hints of creamy chocolate.

DIEMERSDAL R295

Layers of flavours on the integrated palate - ripe blackberries, dried fruits, undertones of cedarwood, vanilla, mint and spice.

LEOPARD'S LEAP R65/ R175

Prominent red fruits of raspberry, cherry and hints of blueberry fill the palate, with subtle sweet oak nuances.

Shiraz

DE GRENDEL OP DIE BERG R650

Strawberries and red cherries emerge on the palate, with hints of forest mushroom.

LA MOTTE R410

An exciting, fresh wine with the added dimension of yeasty citrus and brioche followed by nuts and fine bubbles.

ARNISTON BAY R70/ R195

A balanced, spicy and floral wine bursting with alluring flavours of raspberry, liquorice, and white pepper.

Red Blends

RUPERT & ROTHSCHILD CLASSIQUE R470

The layered palate has alluring plush black fruit flavours, earthy notes and pencil shavings with smooth, silky textured tannins sustaining spice, tea leaf and dark chocolate nuances.

SARONSBERG SEISMIC R405

Ripe juicy flavours of cassis and red berries are mouth-filling and backed with integrated spice, structured and well balanced, ending with a full-bodied, elegant finish.

LE BONHEUR PRIMA R95/ R275

Medium to full-bodied wine with a palate that reveals cigar tobacco, cherries, pencil shavings and plum flavours.

DESSERT WINES

DONKIESBAAI HOOIWIJN R778 (375ML)

Generous flavours of apricot, mango, beeswax and notes of salted caramel, adding texture and a mouthcoating richness.

PIERRE JOURDAN RATAFIA R370 (375ML)

A heady and warming mix of honey, almonds, ripe spanspek melons, limes and vanilla overtones fill the full bodied palate, with the mouthfeel having a lovely, creamy texture.