

---

## OYSTER EXPERIENCE

---

### A JOURNEY OF THE SEA, FOR TWO \_\_\_\_\_ R455 PER COUPLE

A curated tasting of six distinct oyster styles, each served as a duo to showcase diverse flavours and preparation techniques.

#### OYSTER NATURAL (2 PCS)

Pure and unadorned, highlighting the oyster's natural brine and sweetness.

#### THE ROKU (2 PCS)

Dressed in a delicate Japanese gin vinaigrette with fresh wasabi and cucumber.  
A clean, vibrant, and umami-forward experience.

#### EXQUISITE (2 PCS)

Melon, lime squeeze, and Modena balsamic pearls.  
A sweet, tangy, and complex bite.

#### PASSION FRUIT (2 PCS)

Habanero, Jalapeño.

#### NIKKEI FUSION

Tempura scallions with a bold tataki dressing.

#### BLOODY MARY (2 PCS)

Tomato granita, vodka, tabasco, salt.

Served with two glasses of sparkling wine.

---

## SUSHI EXPERIENCE

---

### UCHU NIKKEI JAPANESE FUSION, FOR TWO \_\_\_\_\_ R595 PER COUPLE

A 12-piece curated sushi experience showcasing unique flavours and textures.

#### PERUVIAN TUNA ROSES (2 PCS)

Topped with tuna tartare and miso sauce.

#### PERUVIAN SALMON ROSES (2 PCS)

Topped with salmon tartare and miso sauce.

#### GAMBAS DESMENUZADA (2 PCS)

With kimchi, pickled ginger, crumbed prawn, Japanese radish, caviar, miso, and teriyaki sauce.

#### CRISPY AJI CRUDO (2 PCS)

Sesame tuna tartare, mushrooms, crispy mint, and pickled jalapeño.

#### VENDURES ROLL (2 PCS)

With butternut, cucumber, avocado, roasted red pepper, Japanese radish, and teriyaki sauce.



**ACEVICHADO ROLL (2 PCS)**

With tempura prawn, avocado, and acevichado sauce.

Served with two glasses of white wine.

THE OYSTER LOUNGE ESTD 2024

**OYSTERS**

**NATURAL** \_\_\_\_\_ R30

Tracked 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.

**PRSSION FRUIT** \_\_\_\_\_ R38

Habanero, Jalapeño.

**BLOODY MARY** \_\_\_\_\_ R38

Tomato granita, vodka, tabasco, salt.

THE OYSTER LOUNGE ESTD 2024

**UCHU NIKKEI JAPANESE FUSION SUSHI**

**PERUVIAN TUNA ROSES** R125

4 pieces topped with tuna tartare, miso sauce.

**PERUVIAN SALMON ROSES** R125

4 pieces topped with salmon tartare, miso sauce.

**GAMBAS DESMENUZADA** R175

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

**CRISPY AJI CRUDO** R125

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

**VERDURES ROLL** R185

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

**ACEVICHADO ROLL** R205

8 pieces with tempura prawn, avocado.



---

## SMALL PLATES

---

**BITTERBALLEN** \_\_\_\_\_ R98

Dutch delicacy filled with beef ragout, Dijon mustard.

**HUMMUS AND TORTILLAS** \_\_\_\_\_ R115

Chickpea & beetroot hummus, roasted cashew nut crumble.

**EDAMAME BEANS** \_\_\_\_\_ R95

Soy sauce, sesame seeds.

**GUACAMOLE AND TORTILLAS** \_\_\_\_\_ R115

Avocado & beetroot guacamole, jalapeño Pico de Gallo, pineapple salsa.

---

## DESSERTS

---

**CITRUS CHEESECAKE (SUGAR FREE)** \_\_\_\_\_ R130

Berry coulis, fresh berries.

**AMARULA CRÈME BRULEE** \_\_\_\_\_ R110

Fresh berries, vanilla ice cream.

**HAND-CRAFTED ICE CREAM** \_\_\_\_\_ R105

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