

our amazing seven course tasting meal at **R195** per person  
excluding the additional wine pairing packages

these pairing packages have been carefully selected to complement and enhance your dining experience, please feel free to ask our staff for advice

**chef's specials**

your server will advise on availability and the inspirational combination of seasonal ingredients in these dishes

**1<sup>st</sup> – mouth tickler**

- iced oyster**, lemon tabasco snow
- salt and pepper prawn**, sweet chilli, coriander spuma
- sticky pork riblet**, bircher muesli, yogurt
- cappuccino**, artichoke soup, froth
- éclair**, beef tartar, truffle cream

**2<sup>nd</sup> – starter**

- trout textures**, melba toast, radish, grapefruit, smoked snoek, jalapeno olive oil emulsion
- duck terrine**, pistachio crust, sticky red cabbage, chicken liver, crispy pancetta
- dijon mushroom duxelle**, scotch style egg,toasty soldiers, tarragon cream
- cider pork belly**, butternut puree, poached shrimp, bisque fluid gel
- chorizo risotto**, porcini mushrooms, truffle oil, winter pods, lemon butter, chorizo - optional

**3<sup>rd</sup> – soup or salad**

- green curry mussel chowder**, whitefish, thai coconut, lime, truffled sweet corn roast pepper salsa
- lamb and lentil soup**, flecked shoulder, barley, split pea
- mushroom vichyssoise**, potato, leek, smoked teriyaki snoek - optional
- ceasar salad**, parmesan croutons, romaine lettuce, pancetta - optional
- vegetable salad**, grilled, roasted and crispy veg, gorgonzola beignet, mustard seed viniagrette

**4<sup>th</sup> – pasta**

- lamb bobotie lasagne**, cape malay tomato pesto, banana chutney
- calamari noodle**, sautéed squid, crispy tentacles, angel noodles, mild chilli coconut.
- oxtail cannelloni**, beef short rib, horseradish, smoked shallot froth
- pad thai omelette**, thai style sticky pork, noodles, peanuts, coriander
- crispy ravioli**, butternut, goats cheese, roasted pumpkin seeds, coffee soubise, persimmon salsa

**5<sup>th</sup> – cleanser**

- ginger and honey** sorbet
- lemon and lime** sorbet
- naartjie and clove** sorbet
- rooibos green** tea
- spicy tom yum** soup

**6<sup>th</sup> – mains**

- pan roasted whitefish**, truffled orzo risotto, creamed petit pois, seaweed veloute
- mexican inspired duck**, rice pilaf, refried lentils, char grilled salsa, red mole sauce, citrus gastrique - **additional R25**
- oven braised pork belly**, sweet potato puree, apple, beans, coriander, peanuts, mushroom soy
- duo of lamb**, slow cooked shoulder, loin chop, lebanese beans , borokopita, pomegranite jus, mint jelly - **additional R25**
- beef fillet**, rosti, cabbage, parsnip puree, smoked marrow jus, café de paris
- buddha's delight**, asian veg, noodles, tofu, fried bean curd - vegan

**7<sup>th</sup> – sweets**

- sticky date pudding**, knob creek, vanilla pecan fudge ice cream
- bread and butter pudding**, brioche, vanilla ice cream, crème anglaise
- chocolate assiette**, bittersweet fondant, double chocolate pannacotta, black forrest gateaux - **additional R15**
- crêpe suzette**, blood orange rose water crème brulee, orange syrup
- gorgonzola cheesecake**, pear granita, pickled walnuts, celery

please note that gratuities are excluded from the pricing

please advise us of any dietary requirements before the meal to avoid potential problems which will allow us to give you the dining experience and service you expect

**myoga mezze (2 people) -** R 25  
home baked breads, pate selection, hanepoot jam, olive balsamic tapanade

**start**

- iced oyster -** R 18 each  
lemon tabasco granita
- pan fried prawns -** R 85  
pepperdew sweet chilli, corriander spuma
- trout textures -** R 85  
melba toast, radish, grapefruit, smoked snoek, jalapeno olive oil emulsion
- duck terrine -** R 75  
pistachio crust, sticky red cabbage, chicken liver, crispy pancetta
- vegetable salad -** R 60  
grilled, roasted and crispy veg, gorgonzola beignet, mustard seed viniagrette
- green curry mussel chowder -** R 85  
whitefish, thai coconut, lime, truffled sweet corn roast pepper salsa
- mushroom vichyssoise -** R 60  
potato, leek, smoked teriyaki snoek - optional
- lamb bobotie lasagne -** R 75  
cape malay tomato pesto, banana chutney
- oxtail cannelloni -** R 75  
beef short rib, horseradish, smoked shallot froth

**main**

- pan roasted whitefish -** R 135  
truffled orzo risotto, creamed petit pois, seaweed veloute
- mexican inspired duck -** R 140  
rice pilaf, refried lentils, char grilled salsa, red mole sauce, citrus gastrique
- oven braised pork belly -** R 130  
sweet potato puree, apples, beans, coriander, peanuts, mushroom soy
- duo of lamb -** R 150  
slow cooked shoulder, loin chop, lebanese beans, borokopita, pomegranite jus, mint jelly
- beef fillet -** R 135  
rosti, cabbage, parsnip puree, smoked marrow jus, mint jelly
- buddha's delight -** R 95  
asian veg, noodles, tofu, fried bean curd - vegan
- chorizo risotto -** R 95  
porcini mushrooms, truffle oil, winter pods, lemon butter, chorizo - optional

**side orders** R 25

vegetables and starches available, please ask your server

**cheese**

- gorgonzola cheesecake -** R 55  
pear granita, pickled walnuts, celery
- south african cheese selection -** R 95  
selected south african cheeses, biscuits, preserves

**sweet**

- sticky date pudding -** R 55  
knob creek, vanilla pecan fudge ice cream
- bread and butter pudding -** R 55  
brioche, vanilla ice cream, crème anglaise
- chocolate assiette -** R 65  
bittersweet fondant, double chocolate pannacotta, black forest gateaux
- crêpe suzette -** R 50  
blood orange rose water crème brulee, orange syrup

relax - eat - revive

a word from Mike Bassett  
executive chef and owner -

Myoga, the japanese name for what is part of the ginger family, its grown especially for its edible flower buds and full-flavoured shoots, and together with root-ginger, is one of my favourite ingredients.

it is my belief that in order to truly experience dining out patrons should be able to taste from the diverse array of dishes created by the chefs.

at Myoga we are able to offer a seven-course tasting meal which is dramatically changing the perception of fine dining in Cape Town by offering a unique eating experience with a myriad of flavours for the unbelievable price of only **R195** per person.

due to the number of courses and the nature of the dining experience, we would strongly advise that guests planning to enjoy the tasting menu do so as a group or table, rather than as individually placed orders.

please allow for a longer dining experience. last kitchen orders will be at 9:30pm.

bon appetit

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