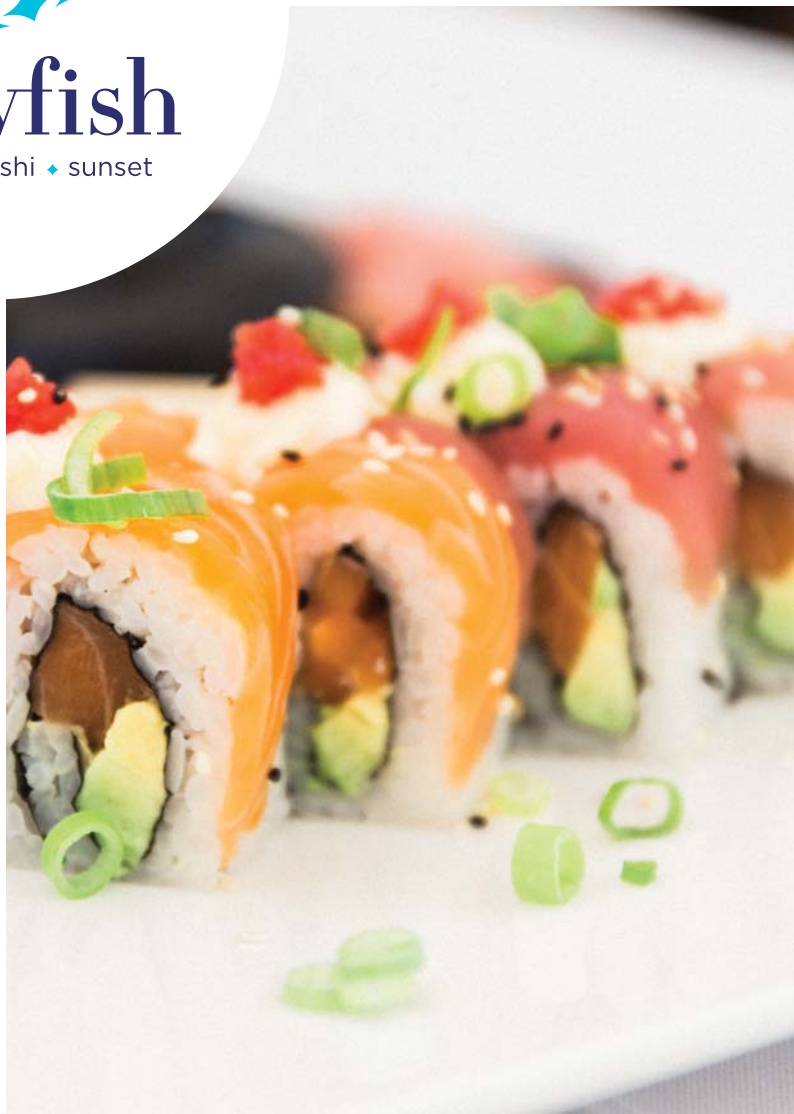




**Blowfish**

seafood ♦ sushi ♦ sunset





# *Starters*

## **Fresh Oysters R25 each**

Served on the rocks with a sherry vinegar and Spanish onion salsa

## **Edamame Beans R55**

Served the traditional way - steamed and salted

## **Brandy-flambèed Chicken Livers R60**

Chicken livers sautéed with garlic and onion, flambèed with brandy and finished with a splash of cream, topped with crispy bacon bits

## **Truffled Vichyssoise with Avocado Mousse R60**

Potato and leek soup infused with truffle oil and topped with avocado mousse  
Served hot or cold

## **Tom Yum R65**

A traditional Thai broth with distinct hot and sour flavours, fragrant spices, fresh tomato, coriander, prawn and calamari

## **Creamy Mussel Pot R72**

Half-shell mussels simmered in a creamy white wine, garlic and fresh herb sauce, served with our toasted house bread

## **Spicy Creamy Szechuan Calamari R72**

Crispy fried calamari strips laced with a spicy creamy Japanese mayo

## **Prawn Stuffed Calamari Skewer R89**

Calamari tubes stuffed with prawn and mozzarella, wrapped in streaky bacon, served on a skewer, accompanied by skinny potato crisps

## **Pastrami-Style Salmon with Wasabi Crème Fraiche R95**

Thinly sliced, twice-cured and spiced Norwegian salmon garnished with wasabi crème fraiche

# *Salads*

Salads are available as starter or full portions

## **Traditional Greek Salad R40 R70**

Traditional Greek salad with Kalamata olives and Danish feta cheese

## **Chicken Quinoa Salad R45 R85**

Quinoa, tossed with chimichurri, topped with grilled chicken, and herb marinated tomatoes, served on a bed of rocket

## **Wok-seared Vegetable Salad R45 R80**

Wok-seared Asian styled vegetables served on mixed greens and drizzled with soy and citrus dressing

## **Kite Boarders Salad R55 R100**

A house favourite! Grilled chicken and crispy bacon served on mixed greens with avocado and a hard-boiled egg, laced with our creamy house dressing

## **Deconstructed Seared Niçoise Salad R68 R125**

### **Choice of Tuna or Salmon**

Seared salmon or tuna, green beans, potato rösti, a hard-boiled egg, olives and a chive crème fraîche - served neatly, in its individual elements

# *Grills*

<b>Beef Fillet 200g</b>	<b>R150</b>
<b>Ostrich Fillet 250g</b>	<b>R160</b>
<b>Rib-eye Steak 300g</b>	<b>R160</b>
<b>Lamb Rump 250g</b>	<b>R165</b>
<b>Beef Rump 400g</b>	<b>R170</b>

All grills are seasoned with our house red meat rub and grilled to your taste. They're garnished with grilled tomato, house demi-glace, and smoked Maldon Salt. Please enquire with your waiter as to which sauce would best suit your choice of grill.

## *Fish Counter*

As a proud supporter of the South African Sustainable Seafood Initiative, we support sustainable and responsible fishing wherever possible. Your waiter will be able to advise you on the selection available.

Or pop over to the seafood counter where the fishmonger can take you through the day's catch.

Items at the seafood counter are charged by weight, seasoned with Chef's blend of spices and then grilled or deep-fried, and served with either lemon or garlic butter.

All seafood plates are garnished with Beurre Blanc, smoked Maldon Salt and fresh micro herbs.

## *Seafood Platters*

### **Seafood Platter for One R210**

Freshly grilled hake and calamari with twelve mussels,  
two standard prawns and two queen prawns

### **Seafood Platter for Two R400**

Twice the fun! Two portions of hake, calamari, twenty-four mussels,  
four standard prawns and four queen prawns

### **Shellfish Platter R849**

For Lovers of Luxury

Four oysters, twelve mussels, four standard prawns, four queen prawns,  
two langoustines and two crayfish

Serves two

**All our seafood platters are served with savoury rice and hand-cut fries,  
and are accompanied by a trio of lemon butter, garlic butter, and peri peri sauce.**

## *Sides*

Herb-marinated Tomatoes R23

Buttered Jasmine Rice R24

Chimichurri Quinoa R26

Green Salad R26

Hand-Cut Fries R27

Fennel and Apple Slaw R27

Truffle Infused Parmesan Mash R29

Wok-seared Asian Vegetables R29

Traditional Edamame Beans R55

## *Sauces*

Beurre Blanc R16

Smoked Paprika and Garlic Aioli R20

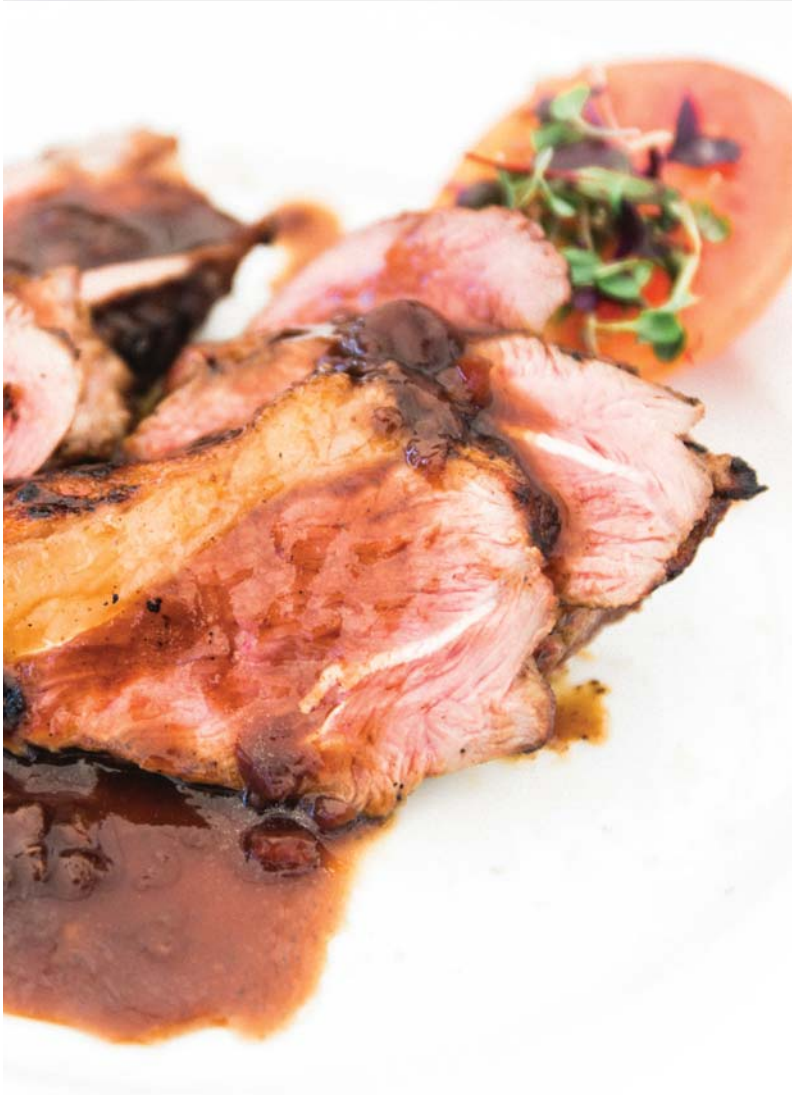
Creamy Chasseur Sauce R22

Rainbow Pepper and Vanilla Cream Sauce R22

Red Chimichurri R25

House Red Wine Demi-Glace R30

Black Cherry and Crème de Cassis Jus R35



# *Mains*

## **Seafood Chowder R100**

Chunky gumbo-styled chowder in a white wine cream sauce,  
served with our toasted house bread

## **New Style Hake and Chips R105**

Fresh hake fillet, cornflake crumbed and fried to perfection,  
served with hand-cut fries, rocket and a lemon aioli

## **Penne Recco**

### **Chicken R115 Prawn R145**

Curry infused Napolitana with hints of garlic and coriander,  
balanced with a splash of cream and served with penne pasta

## **Black Mushroom and Truffle Gnocchi R130**

Traditional Italian potato dumplings sautéed with mushroom and deglazed  
with white wine, delicately flavoured with garlic and truffle oil

## **Chicken and Prawn Risotto R135**

Chicken and prawn in a creamy risotto with fresh peas, lemon zest and a hint of fresh mint

## **Thai Green Curry**

### **Chicken R120 Prawn R150**

Chicken or prawn and Asian styled vegetables with bamboo shoots in a Thai green curry,  
flavoured with coriander, ginger and coconut cream

## **Sweet Braised Pork Belly R140**

A juicy 250g pork belly, braised in red wine, maple syrup, cinnamon, anise, and balsamic vinegar,  
served with a parsnip purée, marinated beetroot and garnished with crackling

## **Smoked Kassler Chops R145**

300g smoked pork Kassler chops glazed in a ginger and anise soy glaze,  
served with a carrot purée beside apple and fennel slaw

## **Teriyaki Seared Sesame Crusted Tuna R175**

280g Yellowfin Tuna crusted in sesame seed and seared to perfection,  
served with our house Teriyaki sauce and set atop wok-seared Asian vegetables





# *Signature Sushi*

## **Dessert Sushi R40 2 pieces**

Inari stuffed with organic pink rice topped with strawberry and sweet fried soy fibre, laced with a caviar mayo

## **Grenades R55 2 pieces**

A two-piece Salmon Rose topped with spicy salmon and tempura crumbs, spicy mayo and Teriyaki dressing

## **Seven Spiced Prawn Inari R58 2 pieces**

Seven Spice prawn and mayo, set on sushi rice and wrapped in Inari

## **Bamboo Roll R105 6 pieces**

Salmon California roll wrapped in crunchy cucumber

## **Citrus and Soy-marinated Sashimi R110 100g**

Salmon sashimi marinated in soya sauce and Ponzu dressing

## **Zebra Roll R110 8 pieces**

Prawn California roll made with black and white rice, dressed in Japanese mayo and sesame seeds

## **Cucumber Roll R115 6 pieces**

Banting friendly, rice-free cucumber sheet rolled with crab, prawn and salmon, laced with Japanese mayo

## **Butterfly Roll R115 8 pieces**

Strawberry, prawn and avocado California rolls made with organic pink rice

## **Salmon Kokoro Roll R120 8 pieces**

Salmon and avocado California rolls wrapped into organic pink rice hearts

## **Spicy Creamy Salmon Roll R120 8 pieces**

Salmon roll topped with chilli-seared salmon and laced with spicy, creamy mayo

## **Spicy Tuna Roll R125 8 pieces**

Spicy tuna roll topped with chilli-seared tuna and laced with our sweet sesame soya dressing, garnished with peppadew and spring onion

## **Pinku No Roru R125 8 pieces**

Salmon, avocado and strawberry California roll laced with a sweet 'n spicy caviar sauce and topped with sweet, fried soy fibre

## **Queen Roll R125 8 pieces**

Prawn, avocado, cream cheese and strawberries rolled into a tasty black rice California roll, laced with sweet chilli and peppadew

**Rainbow Roll R130 8 pieces**

Salmon and avocado California roll wrapped in salmon and tuna

**Philadelphia Roll R135 8 pieces**

Smoked salmon and cream cheese California roll wrapped in more smoked salmon

**Kuro Salmon Roll R140 8 pieces**

Salmon, prawn, avocado and cream cheese carefully crafted into a black and white rice roll, topped with sesame and Japanese mayo

**Mountain Top Nouveau R160 8 pieces**

Our new and improved Mountain Top consists of a spicy tuna roll, topped with Panko-fried prawn and spicy, creamy mayo

*Sushi Crunch R20 extra*

*Choose your favourite Sushi, panko-fried, and served with Kewpie Mayo and sweet chilli sauce*

## *Sushi Salads*

Crab Salad R85

Spicy Seared Tuna Salad R105

Blowfish Salmon Ceviche R115

Salmon Sashimi Salad R120

## *Sushi Dressings*

Japanese Kewpie Mayo R15

Roasted Peanut Dressing R20

Teriyaki Dressing R20

Spicy Creamy Dressing R25

Ponzu Dressing R25

Sweet Sesame Soya R25

# *Traditional Sushi*

## **California Roll** *8 pieces*

Crab R65 Salmon R75 Prawn R75 Tuna R70  
Spicy Tuna R75 Spicy Salmon R79 Mixed Veg R70

## **Nigiri** *3 pieces*

Crab R45 Salmon R55 Prawn R55 Tuna R50  
Spicy Tuna R55 Spicy Salmon R60

## **Sashimi** *6 pieces*

Salmon R120 Tuna R95 Spicy Tuna R105 Spicy Salmon R125

## **Fashion Sandwich** *6 pieces*

Salmon R85 Prawn R85 Tuna R80 Spicy Tuna R85  
Spicy Salmon R90 Mixed Veg R70

## **Maki** *6 pieces*

Crab R50 Salmon R60 Prawn R60 Tuna R55  
Mixed Veg R50 Cucumber R45

## **Roses** *2 pieces*

Salmon R49 Prawn R49 Tuna R49 Cucumber R40

## **Hand Roll**

Crab R55 Salmon R65 Prawn R60 Tuna R60  
Spicy Tuna R65 Spicy Salmon R70 Mixed Veg R40

# *Sushi Platters*

## **Rose Platter** **R160** *2 pieces of each*

A banquet of sushi roses: salmon, prawn, tuna and cucumber

## **JJ's Platter**

**20 piece R255**

**40 piece R495**

An assortment of tuna and salmon California Rolls, Nigiri, Sashimi and Roses



# *Desserts*

## **Ice-Cream and Chocolate Sauce R38**

Delectable vanilla ice-cream laced in rich chocolate sauce

## **Sorbet Trio R55**

Seasonal sorbet drizzled in sparkling wine and basil syrup

Enquire with your waiter for today's flavours

## **Espresso Crème Brûlée R60**

Traditional crème brûlée infused with Italian espresso  
and garnished with a passion fruit reduction

## **Chocolate and Rum Fondant R60**

Indulgent chocolate fondant flavoured with  
dark rum and served with vanilla ice-cream

## **Caramel Cheese Cake R65**

Our famous house-baked cheese cake topped with a decadent thick,  
caramel and served with white chocolate ice-cream

## **Chai Nut Pie R65**

Mixed nuts in a treacle styled tart with a chai-spiced short crust base,  
served with cream

## **Preserved Fig and Camembert Tarte Tatin R70**

Sweet green fig and camembert cheese, baked upside-down in a flaky pastry case  
and laced with a sweet red wine reduction