

relax-eat-revive

myoga restaurant

relax - eat - revive

a word from Mike Bassett
executive chef and owner -

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

true fusion is the integration of ingredients from across the world that join together in a contemporary combination of flavours without creating a confusing juxtaposition resulting in a seamless style of fine cooking

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 five 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 **R295** per person, should you wish our sommelier has carefully selected the best wine to go with each dish for all your feature courses

last kitchen orders for the tasting menu will be at 2:00 pm

bon appétit

WE HOPE YOU ENJOY OUR PASSION



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lunch

tickler

something unique from the kitchen

begin

smoked tamari soy nutritional yeast dressing, mousse, pea greens, asparagus, broad beans, edamame, green apple, bulgaros white mulberry sorbet, chinese tea quail eggs, rye and inca nut streusel **R105**

eland home cured bresaola, sweet potato wild garlic spuma, sweet pepper sambal, tumeric spice emulsion, biltong crumble, smoked chakalaka sorbet **R115**

applewood smoked snoek cheesecake, dry green herb chilli salsa, melting hake croquettes, pickled baby orange beet, hanepoot grape jam, nutty wheat rusk **R105**

moroccan vegetable tagine, kefir milk panna cotta, red quinoa salad, green olive pangrattato, hot smoked chermoula foam **R85**

many mushrooms, shaved truffle, truffle asparagus glaze, crispy chilli tofu **R95**

jamaican jerk petite poussin, sake white peach, baby bok choy, fried quail egg **R90**

chilled miso tuna, wild african garlic, coconut jalapeno ponzu, japanese sesame salad **R95**

korean pork belly, snow peas, apple ginger sirachi **R85**

vanilla butter lobster, silken oyster cream, anji white tea jelly, crispy enoki mushrooms, dehydrated pancetta crispies, samphire, wasabi tobiko **R185**

cerviche of scallops, tomatillo jalapeño dressing, freeze-dried blackberries, miso crumble, mild la jiao jiang, warm chicken consommé **R195**

bone marrow poached langoustine, squid, kentucky fried frog's legs, garlic parsley hollandaise, gold dust **R125**

chevre in spirulina leek ash, sea asparagus, fresh asparagus nutritional yeast rose geranium dressing, salted apricot powder, ghia seed cumin granola **R95**

cleanse

liquid centered lime lemongrass

main

sous vide duck breast, blood orange chilli gastrique, crispy onion, wilted spring onion artichoke duck confit pot sticker, faux gras emulsion **R165**

4 peppercorn angus beef, smoked soy short rib potato croquettes, truffle kefir crème fraiche, micro vegetables **R185**

lamb head to tail, sous- vide rosemary lamb shoulder, rosemary chilli jus, 24 hour lamb crackling, slow braised lamb tongue, mustard parsley caper sauce, red braised lamb breast, scented kumara, samphire, white carrots, broad beans **R185**

korean pork rib, crispy belly, cannellini beans umami ketchup, red cabbage apple puree triple fried chips, chorizo dust **R165**

char grilled white fish brown rice miso, coriander streusel, lime ginger alaskan crab, seaweed salad, sansho pepper avocado emulsion **R175**

crumbed wholemeal spelt shiitake lasagne, nut brown rhutabaga, spirulina black kale puree truffle lemon froth, grated spanish tomato **R155**

exotic mushroom risotto, truffle cream, basil, crispy parmesan **R145**

finish

gluten free chocolate torte, fresh raspberries, chocolate mousse, molasses ice cream **R75**

snowman, coconut meringue, raspberry snowballs, litchi moelleux, apple snow, smoking apple, litchi pectin jelly **R75**

"death of strawberry shortcake" strawberry bombe, strawberry coulis, white chocolate sponge, vanilla ice cream strawberry gel, strawberry pastille, soft strawberry fizzer assorted summer berries **R75**

PB+J, peanut butter baumkuchen, peanut honeycomb, PB+J cannelloni peanut butter praline ice cream, raspberry marshmallow, strawberry jelly **R65**

chevin on toast, strawberry chutney, savoury strawberry sorbet, chevin crumbs, chevin snow, chevin crème, pickled onions, brunoise salad, pomegranate molasses **R65**

(sweet and savoury dessert)