

relax-eat-revive

myoga restaurant

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 rootginger, 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 eight 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 **R650** per person, should you wish our sommelier has carefully selected the best wine to go with each dish for all your feature courses

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 for the tasting menu will be at 9:15pm

bon appétit

WE HOPE YOU ENJOY OUR PASSION

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Start

Seared scallop

Apple, Pigs Head **R225**

Bresaola

Smoked Stone Fruit Paste, Salted Plum, Goat's Curd. **R145**

Roasted Allium Salad,

Baby Leeks, Pickled Onions, Caramelised Onion Puree, Chive And Wild Garlic. **R125**

Tuna Tataki,

Smoked Tofu, Avocado, Radish, Miso Caramel. **R165**

Market Salad

Raspberry Vinaigrette, Truffle, Roasted Hazelnuts. **R125**

Mussels

Carrot juice, Pernod. **R145**

Wagyu Beef Tartar

Aged Cheddar, Egg Jam. **R185**

Egg

Sourdough, Tomato, Purple Basil. **R135**

Fish Crudo

Grapes, Celery Granite, Chilly, Caviar, Pomegranate. **R155**

Japanese Salad

Sushi Rice, Fresh Seaweed, Roasted Shitake, Edamame Beans, cured fish **R145**

please note that gratuities are excluded from the pricing

Main

Dry Aged Carrot

Hung Yoghurt, Vanduvan, Yeast, Fried Almonds, Mustard, Dune Spinach. **R165**

Venison Loin

Kei Apple Preserve, Tempura Purslane, Braised Shank, Granola, Smoked Butternut. **R230**

Duck Mont Blanc

Grilled And Smoked Breast, Liver Parfait, Leg And Kelp Tarte Fine, Braised Kelp, Umami Crisp, Chestnut Duck Cream. **R235**

Red Drum Seabass

Smoked Coconut Ricotta, Yuzu Curd, Herb Custard, Edamame, Fish Velouté, Seaweed, Crispy Curry Leaf. **R245**

Ostrich Fillet

Fermented Raspberry, Celeriac, Crispy Potato Terrine And Samphire. **R225**

Dessert

Pina Colada

Riesling Poached Pineapple, Coconut, Lime, Coriander Sherbet, Pineapple Curd, Lime Isomalt. **R110**

After 8

Chocolate Delice, Chocolate Namelaka, Mint Ice Cream, Crispy Yoghurt, Coco Pop Tuille. **R110**

Buttermilk Panacotta

New Season Num Num, Honeycomb, Dragon Fruit, Rose. **R110**

Yuzu Parfait

Sesame Brittle, Cashew Paste, Lemon Gel, Lemon Grass Ice Cream, Black Sesame Sponge. **R110**

Poached Pear “ Sweet & Savoury”

Gorgonzola Ice Cream, Compressed Pear, Savoury Crumble, White Chocolate Aero. **R110**

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