

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

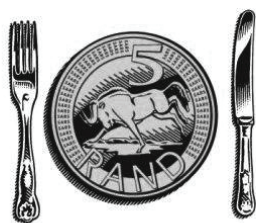
it is my belief that in order to truly experience dining out patrons should be able to taste from the diverse array of dishes created by the chefs

at Myoga we are able to offer a 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 **R465** 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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| | |
|--|--|
| our amazing seven course tasting meal at R465 per person include our wine pairing at R780 per person | |
| | |
| surprise | |
| | |
| tickler | |
| something unique from the kitchen | |
| | |
| umami | |
| scallop katsuobushi teriyaki, kelp leek powder, tempura asparagus, umami butter, sencha green tea add R75 | |
| grilled hand diced woodview wagyu beef, organic tomato chipotle, shoyu tamago, caesar spuma, porcini crouton | |
| bosman’s air dried ham, puglia burrata, white peach truffle, salted rosemary, white balsamic, preserved yellow tomato | |
| shiitake BBQ rubbed tofu, black sesame vegemite, soy beans, buttermilk toast, spring onion | |
| | |
| smoke | |
| smoked wagyu bone marrow, smoked prime rib, butternut squash, honey pear, fresh parsley mustard yoghurt, raison bread toast | |
| smoked lobster shell ketchup, crab remoulade, grilled lobster, triple fries add R75 | |
| smoked chechil tart, burnt yellow beet, wild garlic pine nut gremolata, pine needle froth, cheese strings | |
| smoked confit duck terrine, doenjang mayo, pickles, sweet and sour duck liver, baby greens | |
| | |
| flour | |
| cha gio, caramel guinea fowl,, ginger strings, spring onion | |
| kelp steamed spirulina chevre har gow baby spinach, sweet mild chilli, coriander | |
| | |
| red apple and walnut ravioli, korean braised pork belly ragout | |
| squid ink spaghetti, salmon bacon carbonara, yuzu pearls | |
| | |
| break | |
| green tea affogato | |
| mango coconut egg | |
| | |
| pressure | |
| duck breast, orange teriyaki, truffle peas, barley foam, toasted beer braised barley, burnt chicory tempura | |
| chimicurri beef, white mushroom mac & cheese sauce, bone marrow oxtail jus, potato laces | |
| blackened butter guinea fowl , black rice risotto, black vinegar sweet and sour | |
| vietnamese aromatic lamb, asian pear dipping sauce, red cabbage puree | |
| tamil kingklip, thai green broth, crispy seaweed asparagus, toasted coconut | |
| miso honey glazed aubergine, melted burrata, crunchy sweet potato puree, ginger king oyster mushrooms | |
| | |
| finish | |
| “jupiter” chocolate mousse dome, banana caramel, banana sorbet, balsamic abinao reduction, banana bread croutons, marshmallow, soil, burnt white chocolate, caramel pearls | |
| “south africa” malva pudding ice cream, lemon rooibos posset, orange polenta cake, orange peel preserve, salted honeycomb, poppy seed isomalt | |
| “fire & ice” cinnamon spiced rice vermicelli, moist coconut cake, rich vanilla ice cream, yuzu pearls, chilli almond coconut praline | |
| “magical fruit & xocoatl” coffee and chocolate pot, vanilla shortbread, amarula ice cream, coffee marshmallow, chocolate pectin, mascarpone cream, burnt white chocolate | |
| | |
| full circle | |
| something unique from the kitchen | |

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|---|------|
| 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 | |
| | |
| start | |
| | |
| scallop katsuobushi teriyaki | R255 |
| kelp leek powder, tempura asparagus, umami butter, sencha green tea | |
| grilled hand diced woodview wagyu beef | R185 |
| organic tomato chipotle, shoyu tamago, caesar spuma, porcini crouton | |
| bosman’s air dried ham | R195 |
| puglia burrata, white peach truffle, salted rosemary, white balsamic, preserved yellow tomato | |
| shiitake BBQ rubbed tofu | R125 |
| black sesame vegemite, soy beans, buttermilk toast, spring onion | |
| smoked lobster shell ketchup | R255 |
| crab remoulade, grilled lobster, triple fries | |
| smoked chechil tart | R125 |
| burnt yellow beet, wild garlic pine nut gremolata, pine needle froth, cheese strings | |
| smoked confit duck terrine | R155 |
| doenjang mayo, pickles, sweet and sour duck liver, baby greens | |
| kelp steamed spirulina chevre har gow | R145 |
| baby spinach, sweet mild chilli, coriander | |
| red apple and walnut raviol | R155 |
| korean braised pork belly ragout | |
| squid ink spaghetti | R155 |
| salmon bacon carbonara, yuzu pearls | |
| | |
| main | |
| | |
| duck breast | R255 |
| orange teriyaki, truffle peas, barley foam, toasted beer braised barley, burnt chicory tempura | |
| chimicurri beef | R245 |
| white mushroom mac & cheese sauce, bone marrow oxtail jus, potato laces | |
| blackened butter guinea fowl | R195 |
| black rice risotto, black vinegar sweet and sour | |
| vietnamese aromatic lamb | R265 |
| asian pear dipping sauce, red cabbage puree | |
| tamil kingklip | R195 |
| thai green broth, crispy seaweed asparagus, toasted coconut | |
| miso honey glazed aubergine | R165 |
| melted burrata, crunchy sweet potato puree, ginger king oyster mushrooms | |
| | |
| side orders | |
| added vegetables and starches available, please ask your server | |
| | |
| savoury | |
| | |
| south african cheese selection | R195 |
| selected south african cheeses, biscuits, preserves | |
| | |
| sweet | |
| | |
| “jupiter” | R95 |
| chocolate mousse dome, banana caramel, banana sorbet, balsamic abinao reduction, banana bread croutons, marshmallow, soil, burnt white chocolate, caramel pearls | |
| “south africa” | R95 |
| malva pudding ice cream, lemon rooibos posset, orange polenta cake, orange peel preserve, salted honeycomb, poppy seed isomalt | |
| “fire & ice” | R85 |
| cinnamon spiced rice vermicelli, moist coconut cake, rich vanilla ice cream, yuzu pearls, chilli almond coconut praline | |
| “magical fruit & xocoatl” | R95 |
| coffee and chocolate pot, vanilla shortbread, amarula ice cream, coffee marshmallow, chocolate pectin, mascarpone cream, burnt white chocolate | |
| | |
| please note that gratuities are excluded from the pricing | |