

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 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

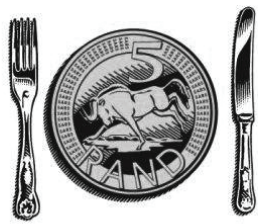
it is my belief that in order to truly experience dining out patrons should be able to taste from the diverse array of dishes created by the chefs

at Myoga we are able to offer a 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

scallop katsuobushi, teriyaki, kelp leek powder, tempura asparagus, umami butter, sencha green tea **R195**

grilled hand diced woodview wagyu beef, organic tomato chipotle, shoyu tamago, caesar spuma, porcini crouton **R155**

local air dried ham, puglia burrata, white peach truffle, salted rosemary, white balsamic, preserved yellow tomato **R165**

shiitake BBQ rubbed tofu, black sesame vegemite, soy beans, buttermilk toast, spring onion **R95**

smoked chechil tart, burnt yellow beet, wild garlic pine nut gremolata, pine needle froth, cheese strings **R110**

smoked confit duck terrine, doenjang mayo, pickles, sweet and sour duck liver, baby greens **R125**

cha gio, caramel guinea fowl, ginger strings, spring onion **R95**

kelp steamed spirulina chevre har gow baby spinach, sweet mild chilli, coriander **R95**

red apple and walnut ravioli, korean braised pork belly ragout **R125**

squid ink spaghetti, salmon bacon carbonara, yuzu pearls **R125**

break

green tea affogato

mango coconut egg

event

duck breast, orange teriyaki, truffle peas, barley foam, toasted beer braised barley, burnt chicory tempura **R125**

chimicurri beef, white mushroom mac & cheese sauce, bone marrow oxtail jus, potato laces **R185**

blackened butter guinea fowl, black rice risotto, black vinegar sweet and sour **R165**

vietnamese aromatic lamb, asian pear dipping sauce, red cabbage puree **R195**

tamil kingklip, thai green broth, crispy seaweed asparagus, toasted coconut **R185**

miso honey glazed aubergine, melted burrata, crunchy sweet potato puree, ginger king oyster mushrooms **R145**

finish

“south africa” malva pudding ice cream, lemon rooibos posset, orange polenta cake, orange peel preserve, salted honeycomb, poppy seed isomalt **R80**

“magical fruit & xocoatl” coffee and chocolate pot, vanilla short-bread, amarula ice cream, coffee marshmallow, chocolate pectin, mascarpone cream, burnt white chocolate **R85**

“fire & ice” cinnamon spiced rice vermicelli, moist coconut cake, rich vanilla ice cream, yuzu pearls, chilli almond coconut praline **R75**

full circle