

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

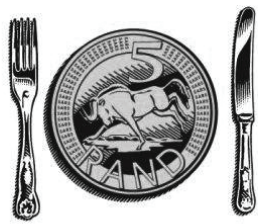
it is my belief that in order to truly experience dining out patrons should be able to taste from the diverse array of dishes created by the chefs

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 **R350** 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

- 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. **R145**
- Market Salad**, Raspberry Vinaigrette, Truffle, Roasted Hazelnuts. **R115**
- Mussels**, carrot juice, Pernod. **R135**
- Wagyu Beef Tartar**, Aged Cheddar, Egg Jam. **R155**
- Egg**, Sourdough, Tomato, Purple Basil. **R115**
- Fish Crudo**, Grapes, Celery Granite, Chilly, Caviar, Pomegranate. **R135**
- Japanese Salad** , Sushi Rice, Fresh Seaweed, Roasted Shitake, Edamame Beans. **R135**

Break

Chilled gin and tonic (non-alcoholic)

Main

- Dry Aged Carrot**, Hung Yoghurt, Vanduvan, Yeast, Fried Almonds, Mustard, Dune Spinach. **R155**
- Venison Loin**, Kei Apple Preserve, Tempura Purslane, Braised Shank, Granola, Smoked Butternut. **R210**
- Duck Mont Blanc**, Grilled And Smoked Breast, Liver Parfait, Leg And Kelp Tarte Fine, Braised Kelp, Umami Crisp, Chestnut Duck Cream. **R215**
- Red Drum Seabass**, Smoked Coconut Ricotta, Yuzu Curd, Herb Custard, Edamame, Fish Velouté, Seaweed, Crispy Curry Leaf. **R195**
- Ostrich Fillet**, Fermented Raspberry, Celeriac, Crispy Potato Terrine, And Samphire. **R195**

Finish

- Pina Colada**, Riesling Poached Pineapple, Coconut, Lime, Coriander Sherbet, Pineapple Curd, Lime Isomalt. **R85**
- After 8**, Chocolate Delice, Chocolate Namelaka, Mint Ice Cream, Crispy Yoghurt, Coco Pop Tuille. **R85**
- Buttermilk Panacotta**, New Season Num Num, Honeycomb, Dragon Fruit, Rose. **R80**
- Yuzu Parfait**, Sesame Brittle, Cashew Paste, Lemon Gel, Lemon Grass Ice Cream, Black Sesame Sponge. **R85**
- Poached Pear “ Sweet & Savoury”**, Gorgonzola Ice Cream, Compressed Pear, Savoury Crumble, White Chocolate Aero. **R80**

Petit Fours

Something Unique From The Kitchen