

## FRESH OYSTERS



COASTAL COCKTAIL	18
COASTAL MEDIUM	40
COASTAL LARGE	48

<b>CULTIVATED</b>	40
From the Ice-Cold Waters of Lüderitz Namibia	

## GOURMET DRESSED OYSTERS

<b>CEVICHE</b>	38
Lime, fresh Salsa and Coriander	
<b>ASIAN</b>	38
Ginger, Garlic, Sweet Soy	
<b>SUSHI</b>	50
Salmon Rose, pickled Oyster, Mayo	
<b>BLUE CHEESE</b>	40
Grilled: Garlic Butter & Blue Cheese	
<b>SMOKED PAPRIKA</b>	38
Grilled: Japanese Mayo, smoked Paprika & Parmesan	
<b>MEXICAN SALSA</b>	38
Jose Cuervo Tequila, Tomato Cocktail, spicy Salsa	
<b>PANKO</b>	38
Fried: Ginger & spicy Tomato sauce	
<b>TEMPURA ASIAN</b>	40
Fried: Asian dressing	
<b>OYSTER DELIGHT ONE</b>	130
Panko, smoked Paprika, Ceviche, Mexican Salsa	
<b>OYSTER DELIGHT TWO</b>	145
Tempura, Blue Cheese, Sushi, Asian	

## OYSTER SPECIALITIES

<b>OYSTER &amp; PRAWN TAPAS</b>	275
Three medium coastal Oysters, three cultivated Oysters and six poached Quayside Prawns served on ice with Asian dipping sauce	
<b>OYSTERS IN GARLIC</b>	155
Six cocktail coastal Oysters grilled in Blue Cheese & Garlic Butter served with fresh Artisan bread	
<b>OYSTERS TEMPURA</b>	135
Six coastal cocktail Oysters, Tempura fried, served with an Asian dipping sauce	
<b>OYSTER &amp; GRAVLAX NEST</b> 	150
Salmon Gravlax, Marinated Oysters, Cucumber Herb Salad served with Toasted Rosemary Baguette Bruschetta	

# 34 OYSTER EXPERIENCE

SOUTH

1 x Large Coastal, 1 x Medium Coastal, 1 x Cocktail Coastal, 1 x Cultivated, served with Rock Salt & Rosemary Baguette

**Add a glass of Leopard's Leap Bubbles**

140

160

OYSTERS

OYSTERS ARE SUSTAINABLY COLLECTED BY HARVESTERS WHO ARE RELIANT ON WEATHER AND SEA TIDES