SALDANHA BAY
OYSTERS

MEDIUM OR LARGE SIZE DEPENDING ON AVAILABILITY

3 CULTIVATED OYSTERS
CLASSIC MIGNONETTE DRESSING & LEMON
SQ

3 CULTIVATED OYSTERS
MAPLE BACON JAM & LIME DRESSING
SQ

STARTERS

BREAD BOARD V — 65
TOASTED GARLIC FOCACCIA, SOFT MINI NAAN BREAD
& FRESH HUMMUS

CHICKEN LIVER PÂTÉ — 85
SMOOTH CHICKEN LIVER PÂTÉ & TOASTED GARLIC FOCACCIA

ANTIPASTO CHEESE BOARD TO SHARE — 195
TOASTED GARLIC FOCACCIA & SOFT NAANS, HUMMUS
CHICKEN LIVER PÂTÉ, MARINATED KALAMATA OLIVES
FIG PRESERVE, BRIE & CUMIN BOERENKAAS CHEESE

CHILLED PRAWNS — 145
4 CHILLED QUEEN PRAWNS, LEMON & BLOODY MARY MAYO

THREE STREAMS SMOKEHOUSE — 165
SMOKED SALMON TROUT, PAPRIKA CROUTONS, PICKLED RED
ONION, CRISPY CAPERS, MICRO SALAD, CITRUS AIOLI
FENNEL & SESAME OIL

SPRINGBOK CARPACCIO — 145
SPRINGBOK CARPACCIO, PARMESAN, LEMON
TRUFFLE OIL & ROCKET SALAD

JALAPEÑO CHEESE BALLS V — 105
MELTED JALAPEÑO, SMOKED PAPRIKA CHEESE BALLS
& CHIPOTLE MAYO

TEMPURA PRAWNS — 145
TEMPURA BATTERED PRAWNS, CHILLI, CORIANDER
SPRING ONION & PONZU AIOLI

SALT & PEPPER SQUID — 135
DEEP FRIED PATAGONIA SQUID, SZECHUAN PEPPER, SEA SALT
FLAKES, LEMON & SZECHUAN AIOLI

GREEN THAI MUSSELS — 145
SALDANHA BAY MUSSELS, GREEN THAI COCONUT CURRY SAUCE
& TOASTED GARLIC FOCACCIA

TOGARASHI TUNA — 165
SASHIMI TUNA, TOGARASHI DRESSING, AVOCADO, ASIAN MICRO
LEAF SALAD, CRISPY WONTON CRACKERS & PONZU AIOLI

BITTERBALLEN — 140
SLOW BRAISED PULLED BEEF CROQUETTES, PICKLED RED ONION
& JAPANESE KEWPIE MAYO

SALADS

CAPRESE SALAD V — 155
FRESH ITALIAN MOZZARELLA, MARINATED TOMATOES
BASIL PESTO & BALSAMIC GLAZE

SWEET POTATO & GOAT'S CHEESE V — 145
ROAST SWEET POTATO, GOAT'S CHEESE, ROCKET, SUNBLUSHED
TOMATO, RED ONION, CANDIED PECAN NUTS & BALSAMIC GLAZE

CHICKEN CAESAR — 175
GRILLED CHICKEN, CRISPY PANCETTA, CUCUMBER, GARLIC &
HERB CROUTONS, GRATED PECORINO, FRESH BASIL & CAESAR
DRESSING

ROAST BUTTERNUT WHIPPED FETA V — 145
DRESSED KALE, PEANUT SPRINKLE, ROAST BUTTERNUT
EDAMAME BEANS, CREAMY WHIPPED FETA, TOASTED COCONUT
MUNG BEANS & ASIAN DRESSING

ADD TO YOUR SALADS

GRILLED CHICKEN BREAST	60
125G PATAGONIA SQUID	90
4 LARGE BUTTERFLIED PRAWNS	95

POKE BOWLS

EDAMAME BEANS, BEAN SPROUTS, RED CABBAGE
SUSHI RICE, CUCUMBER, PICKLED CARROT
JAPANESE GINGER, TOGARASHI DRESSING
SWEET & SOUR PINEAPPLE, AVOCADO

TUNA	195
SALMON	195
TEMPURA PRAWN	195
MARINATED SHIITAKE MUSHROOM V	170
TOGARASHI DEEP FRIED TOFU V	165

GRILLED
FRESH FISH

ALL FISH SERVED WITH YOUR CHOICE OF BASMATI RICE
HAND CUT CHIPS OR GREEK SALAD

PRIME HAKE — 195
GRILLED PRIME HAKE FILLET, TARTAR SAUCE & LEMON

LINEFISH — 265
FRESH LINE CAUGHT FISH, CAPER BUTTER
CRISPY CAPERS & LEMON

ITALIAN KINGKLIP — 295
GARLIC, PARSLEY, SUNBLUSHED TOMATO, OLIVES & CAPERS

NORWEGIAN SALMON — SQ
SEARED SALMON, GARLIC, PARSLEY, SUNBLUSHED TOMATO
OLIVES & CAPERS

WHOLE FRESH FISH — 295
GRILLED WHOLE FISH, SMOKED PAPRIKA & LEMON BUTTER

ADD TO
CREATE YOUR OWN COMBO

125G PATAGONIA SQUID	90
4 LARGE BUTTERFLIED PRAWNS	95
200G SIRLOIN STEAK	125

FRESHLY BREWED
HOMEMADE ICE TEA

500ML SERVING

MINTY FRESH	50
EARL GREY & LEMON	50
REDBUSH & ORANGE	50
CHILLI GINGER SNAPS	50

MAINS

LINGUINE AGLIO V — 155
CHILLI, ROAST GARLIC, FRESH HERBS, SUNBLUSHED TOMATOES
FRIED COURGETTES & GRATED PECORINO

ADD ON:

GRILLED CHICKEN BREAST	60
125G PATAGONIA SQUID	90
4 LARGE BUTTERFLIED PRAWNS	95

RUSTIC TOMATO & TORN MOZZARELLA PASTA V — 185
PENNE PASTA, RUSTIC TOMATO GARLIC RAGU, PECORINO CHEESE
HERITAGE TOMATOES, FRESH TORN MOZZARELLA & BASIL

PANCH PHORAN VEGETABLE CURRY V — 210
FRIED MASALA POTATOES, DHAL, CHICKPEAS & CAULIFLOWER, COCONUT CURRY SAUCE
FRAGRANT BASMATI RICE, FRIED ONION RINGS & SOFT NAAN BREAD

BEER BATTERED FISH — 195
FRESH BATTERED PRIME HAKE FILLET, TARTAR SAUCE & LEMON
CHOICE OF HAND CUT CHIPS OR SIDE GREEK SALAD

SEAFOOD LINGUINE — 270
LINGUINE, DESHELLED PRAWNS, LOCAL BABY SQUID, MUSSELS
WHITE WINE, CREAM, GARLIC, PRAWN BISQUE & GREMOLATA

PATAGONIA CALAMARI — 265
300G GRILLED BABY SQUID, BASMATI RICE, LEMON & HERB BUTTER, GREMOLATA

PARIS BUTTER PRAWNS — 325
400G SAUTÉED QUEEN PRAWNS, HAND CUT CHIPS, LEMON & BEURRE DE PARIS

SEAFOOD PLATTER — 695
GRILLED KINGKLIP, 6 LARGE PAPRIKA BUTTERED PRAWNS, DEEP FRIED PATAGONIA SQUID
GREEN THAI MUSSELS, FRAGRANT BASMATI RICE, HAND CUT CHIPS & GARLIC AIOLI

KAROO MEETS SEA — 325
200G OSTRICH FILLET, 2 LARGE QUEEN PRAWNS, DEEP FRIED PATAGONIA SQUID
HAND CUT CHIPS & TARTAR SAUCE

CLASSIC BOURBON BBQ BURGER — 175
BBQ BURGER, GRILLED BACON, EMMENTAL CHEESE, LETTUCE, TOMATO, PICKLES
HAND CUT CHIPS & SMOKED MAYO

CHICKEN TIKKA MASALA CURRY — 225
SLOW COOKED SPICED TIKKA MASALA CHICKEN CURRY
FRAGRANT BASMATI RICE, FRIED ONION RINGS, SAMBALS & SOFT MINI NAAN BREAD

GRILLED SIRLOIN STEAK — 275
300G BEEF SIRLOIN, ROAST BONE MARROW & HAND CUT CHIPS

ADD TO THE SIDE

BLUE CHEESE & FIG SAUCE	55	HAND CUT CHIPS	50
RED WINE & MUSHROOM SAUCE	55	ONION RINGS	50
GREEK SALAD	65	SWEET POTATO CHIPS	55
SAUTÉED SEASONAL VEGETABLES	65	ROAST BONE MARROW	45

SPECIALITY SUSHI

BANG BANG CALIFORNIA
AVOCADO | PICKLED SICHUAN BAMBOO | CUCUMBER | JULIENNE CARROT | TEMPURA JALAPEÑO CHEESE BALLS | SWEET CHILLI DRIZZLE | BANG BANG SAUCE
4PC - 100 | 8PC - 180

KOREAN FRIED CHICKEN ROLL
FRIED CHICKEN | BABY GEM AVOCADO | SMOKED MAYO KOREAN BBQ DRIZZLE ASIAN PINEAPPLE SALSA
4PC - 100 | 8PC - 180

ROCK SHRIMP ROSES
NORWEGIAN SALMON | AVOCADO TOGARASHI SPICED PRAWN KEWPIE MAYO | LIME ZEST
4PC - 125 | 8PC - 190

MEXICAN SALMON ROLL
SALMON | PICKLED JALAPEÑO SMOKED CHILLI PINEAPPLE | AVOCADO CREAM CHEESE | SPRING ONION SRIRACHA MAYO
4PC - 120 | 8PC - 210

GOLDEN TIGER
TEMPURA PRAWN | SRIRACHA MAYO AVOCADO | SESAME | ROCK SHRIMP YUZU MAYO | SPICED CRABSTICK CREAM CHEESE | SPRING ONION TEMPURA FLAKES
4PC - 120 | 8PC - 210

FLAMING SALMON FUTOMAKI
SMOKED SALMON | CREAM CHEESE SPICED CRABSTICK | AVOCADO CUCUMBER | PICKLED BAMBOO JULIENNE CARROT | KEWPIE MAYO TERIYAKI DRIZZLE
6PC - 195

RAINBOW RELOADED
SALMON | TUNA | AVOCADO TOGARASHI | CREAM CHEESE TERIYAKI DRIZZLE | SRIRACHA MAYO SPRING ONION
4PC - 120 | 8PC - 210

TEMARI DRAGON BALLS
A TRIO OF SUSHI ORBS:
- SALMON | WASABI | KEWPIE & ROE
- TUNA | TOGARASHI | SESAME SRIRACHA MAYO
- AVOCADO | PICKLED SICHUAN BAMBOO | YUZU MAYO | SPRING ONION PONZU DIP

3PC - 95 | 6PC - 185

COCKTAIL @MMOTION

THE MARGARITA CLUB

CLASSIC MARGARITA 110
A TIMELESS BLEND OF EL JIMADOR TEQUILA, FRESH LIME & A WHISPER OF SALT

GRANADILLA MARGARITA 115
TROPICAL NOTES OF GRANADILLA MEET EL JIMADOR TEQUILA & LIME

CUCUMBER MINT MARGARITA 125
EL JIMADOR TEQUILA SHAKEN WITH CUCUMBER, FRESH MINT & LIME

WATERMELON MARGARITA 135
FRESH WATERMELON, LIME & A TOUCH OF SEA SALT

SPARKLING SEASONS

CAPTAIN PINEAPPLE SMASH 105
CAPTAIN MORGAN SPICED GOLD WITH PINEAPPLE, LIME, & MINT

ABSOLUT BERRY FIZZ 125
ABSOLUT VODKA, MIXED BERRIES & A TOUCH OF LEMON SODA

APEROL SPRITZ 135
APEROL, SPARKLING WINE & A SPLASH OF SODA

ISLAND STATE OF MIND

PIÑA COLADA 115
HAVANA 3 YEAR RUM WITH FRESH PINEAPPLE & CREAM

STRAWBERRY DAIQUIRI 125
HAVANA 3 YEAR RUM, SUN-RIPENED STRAWBERRIES & LIME

LONG ISLAND ICED TEA 135
A MEDLEY OF VODKA, GIN, RUM, TEQUILA, TRIPLE SEC & COLA

GOLDEN HOUR

JACK DANIEL'S CITRUS SMASH 125
JACK DANIEL'S OLD NO. 7 WITH LEMON, ORANGE ZEST & HONEY SYRUP

WHISKEY SOURS 135
WOODFORD RESERVE BOURBON SHAKEN WITH LEMON, MANGO & A TOUCH OF SWEETNESS

SUMMER WITH NO SPIRITS

GRANADILLA NOGARITA 65
FRESH GRANADILLA & APPLE WITH A TOUCH OF LIME

BLUEBERRY DAIQUIRI 70
BLUEBERRIES & HINTS OF LEMON BLENDED TO PERFECTION

SUSHI PLATTERS & PLATES

COASTAL PLATTER 295
4 X TUNA CALIFORNIA
4 X GOLDEN TIGER SPECIALITY ROLL
2 X PRAWN NIGIRI
3 X SALMON FUTOMAKI | TERIYAKI & YUZU MAYO

CRUNCH PLATTER 245
4X SALMON ROSES | TEMPURA CRUNCH FLAKES
4X TUNA CALIFORNIA CRUNCH ROLLS SRIRACHA MAYO
TRIO OF TEMARI DRAGON BALLS
TUNA | AVO | SALMON

GARDEN OF EDEN PLATTER 260
4 X CUCUMBER | PICKLED CARROT MAKI
4 X BANG BANG CALIFORNIA ROLL
4 X MONARCH RAINBOW ROLL
2 X PICKLED SICHUAN BAMBOO TEMARI DRAGON BALL

SPECIALITY PLATTER 375
4 X PRAWN CALIFORNIA ROLLS
2 X TUNA NIGIRI
2X ROCK SHRIMP ROSES
4X MEXICAN SALMON ROLL
4X KOREAN FRIED CHICKEN ROLL

THE BLU PLATTER 495
4 X GOLDEN TIGER ROLL
2 X ROCK SHRIMP ROSES
4 X SALMON CALIFORNIA ROLL
3 X SALMON FUTOMAKI ROLL TERIYAKI & YUZU MAYO
4 X PRAWN TEMPURA ROLL
TRIO OF TEMARI DRAGON BALLS:
TUNA | AVO | SALMON

TAG US IN ALL YOUR FOODIE MOMENTS

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CALIFORNIA ROLLS

	4'S	8'S
TUNA	80	140
SALMON	80	140
PRAWN	80	140
AVO	60	110

NIGIRI

	2'S
TUNA	70
SALMON	70
PRAWN	70

RAINBOW ROLLS

	4'S	8'S
TUNA	105	195
SALMON	105	195
MONARCH	85	160

TEMPURA ROLLS

	4'S	8'S
TUNA	95	170
SALMON	95	170
PRAWN	95	170
AVO	85	150

SASHIMI

	3'S
TUNA	105
SALMON	105

SALMON ROSES

	4'S	8'S
SALMON	105	165

MAKI

	4'S	8'S
TUNA	70	130
SALMON	70	130
PRAWN	70	130
AVO	50	90

blu restaurant

FOOD & COCKTAILS