

relax - eat - revive

myoga

mike bassett

at the vineyard hotel & spa

lunch menu

LIGHT:

myoga mezze R50
home baked bread, with a selection of spreads

shredded chicken salad R65
baby leaves with shredded cabbage, pineapple, jalapenos, sweet chilli dressing

butternut salad R65
chorizo, feta cheese, sunflower seeds, noc chum dressing

beef tataki R75
asian beef carpaccio, honey mustard, rosemary

goats cheese tart R65
beetroot, smoked aubergine, spring onion crème fraiche

east west pastries R60
duck spring roll with hoisin sauce, spanakopita with tzatzikki, punjabi curried potato samoosa with homemade chutney

SOUP:

green curry mussel chowder R85
whitefish, prawns, thai coconut, lime, truffled roasted sweet corn and charred red pepper salsa

porcini mushroom soup R65
sautéed mushrooms

miso butternut soup R75
crispy bacon and croutons

red cooked beef knuckle soup R80
white beans, gremolata

MAINS:

catch of the day R140
changes daily, always fresh

BBQ pork tenderloin R140
pan crisped potatoes, sautéed apples, red cabbage chorizo, asparagus, red current jus and chive sauce

truffle teriyaki beef fillet R 165
tempura vegetables, nam jim, spiced cilantro pachadi

chicken pie R85
in puff pastry with pancetta mushrooms and a side salad

chicken butter curry R95
basmati rice, sambals and poppadums

beef vindaloo curry R105
basmati rice, sambals and poppadums

prawn butter curry R110
basmati rice, sambals and poppadums

lamb rogan josh R110
basmati rice, sambals and poppadums

chorizo risotto R105
white wine, porcini mushrooms, truffle oil, peas and lemon butter

wild mushroom risotto R95
white wine, exotic mushrooms, truffle oil, peas and lemon butter

SWEETS:

duo of crème brûlée R55
blood orange and ginger , choc chip cookie

winter pavlova R55
caramelized coffee pears, winter fruits with lime syrup, prune and armagnac ice cream

ice cream & sorbet selection R45
your choice of 3 scoops, please ask your server

chocolate assiette R65
dark chocolate fondant, chocolate pot de crème with salted caramel cream, cherry ice cream, white chocolate vanilla pan-nacotta

south african cheeses R85
preserves - crackers

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a word from Mike Bassett
executive chef and owner -

myoga, the japanese name for what is part of the ginger family, its 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

because every patron is different with some wanting to experiment and others preferring simple food, the myoga menu offer a flexibility designed to accommodate the individual

our food is best described as western with an eastern twist, although asian is our main source of inspiration we do have european influences as well. all the chefs at myoga are passionate about what they do and only the best produce from reputable suppliers is allowed in the kitchen

bon appetit

WE HOPE YOU ENJOY OUR PASSION



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