

# [ STARTERS ]

## CHARRED GARDEN (V) //

charred asparagus, honeyed squash, charred cauliflower, smoked brinjal

**120**

## SCALLOP & WATERMELON //

edamame puree, caper berry butter

**240**

## SEARED TUNA SUMMER ROLL (GF) //

shaved cucumber, pickled ginger, soy & honey cream

**150**

## BEEF CHEEK & BLUEBERRY //

blueberry compote, rosemary crumb, foraged greens

**140**

## SHELLFISH BISQUE (A) //

prawn meat, vanilla bean, cognac cream

**190**

### IMPORTANT NOTICE

// Please look out for our

**VIVARI SIGNATURES**

// All items are prepared fresh we would appreciate patience as we make magic.

// Photographs are encouraged.

// We kindly request that you silence your cellphone during the dinner meal service.

// Not all food items are suitable for takeaways and is at the discretion of management.

// Consuming raw or under cooked meat, poultry, seafood, shellfish may increase your risk of food borne illness, especially in the case of certain medical conditions and pregnancies.

# [ MAINS ]

## WHISKEY AGED BEEF RIB-EYE (A) //

smoked bone marrow, white bean mash, charred broccoli, thyme infused jus

**320**

## DUCK CONFIT //

roasted root vegetable, black lentils, bergamot gastic

**250**

## GRILLED ARTICHOKE & MUSHROOM (V) (N) //

stewed quinoa, fennel, roasted chilli pesto

**260**

## SPICED LAMB RACK //

quinoa tabbouleh, grilled artichoke, lemon & date preserve

**390**

## CHICKEN & TRUFFLE //

truffle broth, parmesan risotto, king oyster mushrooms

**250**

## PAN ROASTED SEA BASS //

grilled calamari, seaweed salad, squid ink gnocchi, tomato bisque

**330**

## CURRIED PRAWNS (N) //

fragrant basmati rice, ghee roti, tomato sambal, peanut chutney

**410**

## COFFEE RUBBED OSTRICH FILLET //

creamed potato, roasted heirloom carrots, mustard jus

**280**

## BUTTER POACHED CRAYFISH & PRAWNS //

truffle mayonnaise, potato, shaved fennel salad

**860**

## CHAMOMILE SALMON //

warm niçoise salad, chamomile lemon emulsion

**390**

# [ BESPOKE DINING EXPERIENCE ]

**WAGYU BEEF TENDERLOIN //**  
caramelised onion tarte tatin, truffle infused jus  
**930**

## [ GRILLS ]

**GRASS FED BEEF SIRLOIN ON THE BONE //**  
500g  
**380**

**AGED BEEF RUMP //**  
350g  
**270**

**GRILLED SOLE IN BUTTER AND LEMON //**  
**280**

**(V)** // Vegetarian  
**(VE)** // Vegan  
**(GF)** // Gluten Free  
**(A)** // Alcohol  
**(N)** // Nuts

## [ SIDES ] **40** each

ROASTED GARLIC CREAMED POTATO (V) //  
HAND CUT POTATO CHIPS (VE) //  
KING OYSTER MUSHROOMS (VE) //  
WHITE BUTTER BEAN MASH (V) //  
SHAVED SUMMER VEGETABLE SALAD (V) //  
BASMATI RICE (VE) // BLACK RICE (VE) //  
QUINOA TABBOULEH (VE) //  
CHARRED BROCCOLI & HEIRLOOM  
CARROTS (VE) //

## [ SAUCES ] **35** each

TRUFFLE & MUSHROOM //  
CHILLI PESTO (great with grills) (N) //  
LEMON BEURRE BLANC //  
WHISKEY PEPPER CORN (A) //  
RED WINE & THYME JUS (A) //

## [ DESSERTS ]

### WARM PECAN NUT TART (N) //

pan-fried white chocolate,  
artisanal vanilla ice cream

**120**

### CALLEBAUT CHOCOLATE TORTE //

cotton candy, vanilla mascarpone,  
chocolate ganache

**120**

### TRES LECHE CAKE //

amaranth brittle, corn white chocolate creme,  
pomegranate gel

**120**

### AVOCADO & COCONUT //

avocado ice cream, coconut cake, lemon curd,  
meringue kisses

**120**

### ARTISANAL ICE CREAM SELECTION //

flavours, crisp wafers, fruit

**95**