

LIGHT:

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

green curry mussel chowder R75
whitefish, mussels, thai coconut, lime,
truffled roasted sweet corn and charred red pepper salsa

beef tataki R65
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

SALAD:

crispy duck salad R65
shredded mango, peanuts, plums, jalepenos, sweet chilli dressing

grilled prawn salad R85
rocket, fresh herbs, avacado, baby marrow,
exotic mushrooms and lemon artichokes

roast hoisin chicken salad R75
coriander, citrus segments, peppers and almonds with fresh
shiitake mushrooms

teriyaki pepper beef salad R80
tomato, rocket, red onion creamy garlic dressing

spinach and walnut salad R55
toasted croutons, grapes, blue cheese, apple and fig vinaigrette

MAINS:

catch of the day R130
changes daily, always fresh

BBQ pork tenderloin R125
pan crisped potatoes, sautéed apples, red cabbage
chorizo, asparagus, red current jus and chive sauce

truffle teriyaki beef fillet R 155
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 R85
white wine, porcini mushrooms, truffle oil, peas and lemon butter

wild mushroom risotto R75
white wine, exotic mushrooms, truffle oil, peas and lemon butter

SWEETS:

vanilla crème brûlée R55
with white chocolate and stone fruit short bread

summer berry pavlova R55
vanilla ice cream, guava zabaglione,
fresh passion fruit, berry coulis and summer berries

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

chocolate assiette R65
chocolate slab, white chocolate and green tea panna cotta,
earl grey peppermint ice cream, tiramisu mousse, salted pecan
and pistachio chocolate crunch

south african cheeses R85
preserves - crackers

relax - eat - revive

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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