

our amazing seven course tasting meal at **R450** per person
include our wine pairing at **R765** per person

surprise

tickler

something unique from the kitchen

smoke & salad

smoked tamari soy nutritional yeast dressing, buttermilk white mulberry mousse, pea greens, asparagus, broad beans, edamame, green apple sorbet, chinese tea quail eggs, rye and inca nut streusel

slow smoked chipotle brisket, salad of pickled raw root vegetables, pomegranate molasses, ranch dressing, smoky garlic taco

smoked salmon brown rice maple miso, wheatgrass ginger juice, seaweed salad, burnt cabbage spirulina salt, liquid kalamansi ball, kale mesquite chips

toban yaki

many mushrooms, shaved truffle, truffle asparagus glaze, crispy chilli tofu

korean pork belly, snow peas, apple ginger sirachi

jamaican jerk petite poussin, sake white peach, baby bok choy, fried quail egg

chilled miso tuna, wild african garlic, coconut jalapeno ponzu, japanese sesame salad

surf 'n' turf

vanilla butter lobster, silken oyster cream, anji white tea jelly, crispy enoki mushrooms, dehydrated pancetta crispies, samphire, wasabi tobiko **add R80**

crab ginger chawanmushi, grated frozen foie gras torchon, seaweed dusted prawns, crispy pork scratching's

cerviche of scallops, tomatillo jalapeño dressing, freeze-dried blackberries, miso crumble, mild la jiao jiang, warm chicken consommé

bone marrow poached langoustine, squid, kentucky fried frog's legs, garlic parsley hollandaise, gold dust

chevre in spirulina leek ash, sea asparagus, fresh asparagus nutritional yeast rose geranium dressing, salted apricot powder, ghia seed cumin granola

cleanse

lime lemongrass, balsamic pearls

the event

sous vide duck breast, blood orange chilli gastrique, crispy onion, wilted spring onion waterblommetjie duck confit pot sticker, foie gras emulsion

4 peppercorn angus beef, smoked soy short rib potato croquettes, truffle kefir crème fraiche, micro vegetables

lamb head to tail, sous- vide rosemary lamb shoulder, rosemary chilli jus, 24 hour lamb crackling, slow braised lamb tongue, mustard parsley caper sauce, red braised lamb breast, scented kumara, samphire, white carrots, broad beans **add R50**

korean pork rib, crispy belly, cannellini beans umami ketchup, red cabbage apple puree triple fried chips, chorizo dust

char grilled white fish brown rice miso, coriander streusel, lime ginger alaskan crab, seaweed salad, sansho pepper avocado emulsion

crumbed wholemeal spelt shiitake lasagne, nut brown rhutabaga, spirulina black kale puree truffle lemon froth, grated spanish tomato

finish

black forest memories, cherry cheesecake sphere, chocolate log, choc mousse, hot dark mousse, dark sponge, morello ice cream, chocolate streusel, choc blini **add R30**

"death of strawberry shortcake" strawberry bombe, strawberry coulis, white chocolate sponge, vanilla ice cream strawberry gel, strawberry pastille, soft strawberry fizzer assorted summer berries

snowman, coconut meringue, raspberry snowballs, litchi moelleux, apple snow, smoking apple, litchi pectin jelly

PB+J, peanut butter baumkuchen, peanut honeycomb, PB+J cannelloni, peanut praline ice cream, raspberry marshmallow strawberry jelly

chevin on toast, strawberry chutney, savoury strawberry sorbet, Chevin crumbs, Chevin snow, Chevin crème, pickled onions, brunoise salad, pomegranate molasses

(sweet and savoury dessert)

full circle

please advise us of any dietary requirements before the meal to avoid potential problems which will allow us to give you the dining experience and service you expect

start

toban yaki korean pork belly- R115
snow peas, apple ginger sirachi

toban yaki many mushrooms - R125
shaved truffle, truffle asparagus glaze, crispy chilli tofu

chilled miso tuna - R125
shaved truffle, truffle asparagus glaze, crispy chilli tofu

smoked tamari soy nutritional yeast dressing - R105
buttermilk white mulberry mousse, pea greens, asparagus, broad beans, edamame, green apple sorbet, chinese tea quail eggs, rye and inca nut streusel

slow smoked chipotle brisket - R115
salad of pickled raw root vegetables, pomegranate molasses, ranch dressing, smoky garlic taco

smoked salmon brown rice maple miso - R125
wheatgrass ginger juice, seaweed salad, burnt cabbage spirulina salt, liquid kalamansi ball, kale mesquite chips

crab ginger chawanmushi, - R155
grated frozen foie gras torchon, seaweed dusted prawns, crispy pork scratching's

vanilla butter lobster - R225
oyster cream, anji white tea jelly, crispy enoki mushrooms, dehydrated pancetta crispies, samphire, wasabi tobiko

cerviche of scallops - R195
tomatillo jalapeño dressing, freeze-dried blackberries, miso crumble, mild la jiao jiang, warm chicken consommé

chevre in spirulina leek ash - R125
sea asparagus, fresh asparagus nutritional yeast rose geranium dressing, salted apricot powder, ghia seed cumin granola

main

4 peppercorn angus beef - R245
smoked soy short rib potato croquettes, truffle kefir crème fraiche, micro vegetables

lamb head to tail - R255
sous-vide rosemary lamb shoulder, rosemary chilli jus, 24 hour lamb crackling, slow braised lamb tongue, mustard parsley caper sauce, red braised lamb breast, scented kumara, samphire, white carrots, broad beans

sous vide duck breast - R255
blood orange chilli gastrique, crispy onion, wilted spring onion waterblommetjie duck confit pot sticker, foie gras emulsion

korean pork rib - R225
crispy belly, cannellini beans umami ketchup, red cabbage apple puree triple fried chips, chorizo dust

char grilled white fish brown rice miso - R195
coriander streusel, lime ginger alaskan crab, seaweed salad, sansho pepper avocado emulsion

crumbed wholemeal spelt shiitake lasagne - R165
nut brown rhutabaga, spirulina black kale puree truffle lemon froth, grated spanish tomato

side orders R 45

added vegetables and starches available, please ask your server

savoury

south african cheese selection - R170
selected south african cheeses, biscuits, preserves

sweet

black forest memories - R 95
cherry cheesecake sphere, chocolate log, choc mousse, hot dark mousse, dark sponge, morello ice cream, chocolate streusel, choc blini

"death of strawberry shortcake" - R 85
strawberry bombe, strawberry coulis, white chocolate sponge, vanilla ice cream strawberry gel, strawberry pastille, soft strawberry fizzer assorted summer berries

snowman - R 95
coconut meringue, raspberry snowballs, litchi moelleux, apple snow, smoking apple, litchi pectin jelly

PB+J - R 90
peanut butter baumkuchen, peanut honeycomb, PB+J cannelloni, peanut praline ice cream, raspberry marshmallow strawberry jelly

please note that gratuities are excluded from the pricing

relax-eat-revive

myoga

restaurant

relax - eat - revive

a word from Mike Bassett
executive chef and owner -

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

it is my belief that in order to truly experience dining out patrons should be able to taste from the diverse array of dishes created by the chefs

at Myoga we are able to offer a seven-course tasting meal which is dramatically changing the perception of fine dining in Cape Town by offering a unique eating experience with a myriad of flavours for the unbelievable price of only **R450** per person, should you wish our sommelier has carefully selected the best wine to go with each dish for all your feature courses

due to the number of courses and the nature of the dining experience, we would strongly advise that guests planning to enjoy the tasting menu do so as a group or table, rather than as individually placed orders. please allow for a longer dining experience. last kitchen orders for the tasting menu will be at 9:15pm

bon appétit

WE HOPE YOU ENJOY OUR PASSION



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