



AURUM

*SOLARE*

*SUMMER '23*

## SANDWICH

Served on a choice of Ciabatta / Sourdough / Rye Bread  
Served with AURUM Fries or AURUM House Salad

### AURUM STEAKROLL | 165

Beef Fillet | Peri-Peri | Onion | White Cheddar |  
Harissa Mayonnaise | Avocado\*

### AURUM BEEF BURGER | 220

Brioche Bun | Gem Lettuce | Emmental Cheese |  
Caramelised Onion | Bell Pepper Relish | Pickle |  
Tomato | Garlic Aioli

### AURUM CHICKEN PREGO | 155

Bacon | Caramelised Onion | Garlic Aioli | Avocado\*

### VEGGIE OPEN SARMIE (V) | 130

Panini | Poblano Sauce | Confit Tomato | Roasted Aubergine |  
Seasonal Greens | Crisp Onions  
ADD: Grilled Free Range Chicken Breast | 50

### PULLED LAMB SANDWICH (ALC)(N) | 195

Minted Feta | Amarula Onions | Pistachio Pesto |  
Tomatoes | Lettuce | Garlic Aioli

## GARDEN GREENS

### AURUM HOUSE SALAD (N) | 135

Danish Feta | Rosa Tomato | Red Onion | Cucumber |  
Kalamata Olives | Toasted Pumpkin & Flax Seeds | Fried Basil |  
Balsamic Vinegar Dressing  
ADD: Beef Fillet | 120

### CHICKEN & HALLOUMI SALAD | 125

Seasonal Greens | Avocado\* | Cucumber | Charred Corn | Mint |  
Pomegranate | Rosa Tomatoes | Red Onion | Buttermilk Dressing

### SUMMER ORANGE SALAD (V)(N) | 115

Sundried Tomato | Orange | Fennel | Basil | Pecan Nuts  
ADD: Seared Duck | 95

### PAPAYA SALAD (V)(N) | 120

Seasonal Greens | Mint | Papaya | Cranberry | Hazelnut |  
Linseeds | Dill Dressing  
ADD: Free Range Chicken Breast | 50

## APPETISERS

### QUAIL | 190

Miso | Rosemary Maize | Bean Salad | Soy Pearls |  
Soy Mayonnaise

### SALMON (P) | 165

Pea | Elderflower | Lemon | Mint Granita

### CONCHIGLIONI PRIMAVERA (V)(N) | 180

Corn Velouté | Spinach | Sundried Tomato |  
Mushroom

### SALDANHA BAY OYSTERS (P) | 180

4 oysters per portion  
Smokey Rice Vinegar Dressing |  
Mignonette Granita

### SEARED SPRINGBOK LOIN (N) | 160

Gnocchi | Dukkah | Rocket Pesto | Jus

### ARANCINI (V) | 110

Pea | Carrot | Shiitake Mushroom

### YELLOWFIN TUNA (P) | 165

Tempura Mussels | Ginger | Citrus | Shimeji

### WEST COAST MUSSELS | 155

Pear | Ginger | Chorizo

### CALAMARI (P) | 145

Grilled Squid | Cajun Crema | Cucumber Salsa

### GRILLED PRAWN (P) | 165

Coconut Curry | Mange Tout | Carrot

### SEARED DUCK | 160

Parsnip | Cranberry | Broccoli

## SIDES

AURUM Fries | 55

Potato Purée | Butter | Crispy Potato | 55

Side AURUM House Salad (N) | 75

Sautéed Young Vegetables | Crispy Onion | 80

Sweet Potato Fries | Rosemary Salt | 50

Risotto Bianco | Pecorino | Herb Butter | 65

## SAUCES

Porcini & Truffle | 38

Chimichurri | 32

Cherry Jus | 38

Pistachio Crème | 45

## MAINS

### **BEEF FILLET OR PEPPERCORN FILLET | 350**

Truffle | Onion | Moussaka Dauphinoise

### **AURUM 'SURF 'N TURF' (ALC) | 465**

Beef Fillet | Grilled Prawns | Stem Broccoli | Herb Beurre Blanc | Herb Oil

### **DRY-AGED PRIMAL ON THE BONE | SQ**

*Please enquire with your server*

A weekly selection of Prime Dry-Aged Beef on the bone | Served with a choice of AURUM Fries or House Salad and a sauce of your choosing

### **WAGYU RIB-EYE | SILENT VALLEY 350g | 1150**

Truffle Cauliflower | Parmigiano | Rosemary Butter

### **WAGYU SIRLOIN | SILENT VALLEY 350g | 990**

Truffle Cauliflower | Parmigiano | Rosemary Butter

### **HONEY GLAZED PORK BELLY | 265**

Pear | Vanilla Parsnip | Sherry & Mustard

### **LAMB CUTLETS (N) | 360**

*Limited to 20 portions daily*

Pistachio | Corn | Smoked Pistachio Crema

### **KUDU LOIN (ALC) | 320**

Carrot Mousseline | Fruit Chardonnay | Cherry Jus

### **CHICKEN PICCATA (N) | 315**

*From the Algarve*

Spinach Risotto | Spicy Mediterranean Vegetables | Almonds

### **ROASTED DUCK CONFIT (N) | 290**

Orange | Hazelnut | Olive

### **LINEFISH (P) | 295**

Roasted Sustainably Sourced Linefish | Fennel | Lentil | Sweet Potato

### **SALMON (P) | 360**

Black Cherry | Dill | Lemon | Black Rice

### **SEAFOOD FOR 2 (P) | 900**

Shellfish Risotto | Prawns Nacional | Calamari | Roasted Linefish | Charred Vegetables

## PASTA & RISOTTI

### **AGLIO e OLIO con PEPPERONCINO e GAMBERI (P) | 240**

Linguine | Garlic | Olive Oil | Red Chilli | Prawn Tails | Italian Parsley | Parmigiano-Reggiano

### **RIGATONI FILETTO | 295**

Beef Fillet | Tomato | Harissa

### **TUSCAN CHICKEN | 250**

#### **ALT VEGAN | 175**

Rigatoni | Free Range Chicken | Smoked Paprika | Olives | Baby Spinach | Fior Di Latte Mozzarella

### **FRUTTI di MARE (P) | 330**

Linguine | Prawn Tails | White Clams | West Coast Mussels | Calamari | Rosa Tomato | White Wine | Basil

### **WILD MUSHROOM RISOTTO (V) | 195**

#### **ALT VEGAN | 180**

Arborio | Leek | Goat's Cheese | Wild Mushroom

### **PRAWN RISOTTO (P) | 295**

Arborio | Prawn Tails | Rosa Tomato | Shellfish Broth | Beurre Blanc | Herb Oil

## DESSERT

### **AURUM CHEESECAKE | 120**

*Classic Cheesecake available upon request*

Coconut | White Chocolate | Vanilla

### **AURUM MAGNUM | 75**

Coconut | White Chocolate | Passion Fruit

### **CRÈME BRÛLÉE | 95**

White Chocolate | Miso | Caramel | Seasonal Berries

### **TIRAMISU (ALC) | 160**

Tiramisu | Coffee | Marsala | Cocoa

### **LEMON MERINGUE TART | 95**

Lemon Curd | Meringue | Candied Citrus

### **VEGAN CHOCOLATE TART (VE)(N) | 95**

Dark Chocolate | Almond | Rose | Cocoa

### **CHOCOLATE DESSERT | 110**

White Chocolate | Gold Chocolate | Caramel

### **MANGO PANNA COTTA | 110**

Mango | Chocolate | Chilli | Coriander

### **BAKED CAMEMBERT | 165**

Camembert | Rosemary | Garlic | Cherries

### **AURUM GELATO BAR 1 Scoop | 35 2 Scoops | 60**

Vanilla | Chocolate (VE) | Strawberry | Salted Caramel | Passionfruit (VE) | Mango & Chilli (VE) | Pineapple (VE) | Margarita (ALC) | Mimosa (ALC)

# BEVERAGES

## FRUIT JUICE

Orange | Pineapple |  
Mango | Strawberry |  
Cranberry | Apple  
300ml

**42**

## AURUM SMOOTHIES

Dates . Honey .  
Banana . Vanilla .  
Frozen Yoghurt

**70**

Mango . Strawberry .  
Pineapple . Frozen Yoghurt .  
Raspberries

**74**

Peanut Butter<sup>(N)</sup> . Banana .  
Cacao . Frozen Yoghurt .  
Almond Milk . Granola

**80**

## GROUND ONE COFFEE

Ristretto **20**  
Single Espresso **25**  
Americano **30**  
Cortado **34**  
Cappuccino **36**  
Flat White **36**  
Latte **40**  
Mocha **42**

## MILK OPTIONS

Almond Milk **+12**  
Soy Milk **+12**

## HOT BEVERAGES

Hot Chocolate **35**  
White Hot Chocolate **38**  
Rooibos Cappuccino **35**  
Spiced Turmeric Latte **38**  
Spiced Chai Latte **38**

## COLD BEVERAGES

Local Mineral Water **35**  
Still 350ml  
Local Mineral Water **35**  
Sparkling 350ml  
Local Mineral Water **64**  
Still 750ml  
Local Mineral Water **64**  
Sparkling 750ml  
Acqua Panna 250ml **55**  
S.Pellegrino 250ml **55**  
Acqua Panna 750ml **95**  
S.Pellegrino 750ml **95**  
Appletiser 300ml **40**  
Grapetiser 300ml **40**  
Local Sodas 300ml **30**  
Mixers 200ml **25**  
Cordials **22**  
Red Bull Energy Drink **46**  
Red Bull Sugarfree **46**  
Red Bull Red Edition **46**  
Bos Iced Tea 330ml **37**  
Lemon  
Peach  
Berry  
Rock Shandy **65**  
Lemonade . Soda . Bitters  
Steelworks **64**  
Bitters . Lemon . Kola .  
Soda . Ginger Ale . Tonic

## LUXURY TEA

**FOR 1 | 34 FOR 2 | 62**  
Vanilla Bourbon  
Rooibos & Vanilla  
White Sky  
White & Peach  
Black Chai  
1837 Black Tea  
Moroccan Mint  
Green & Mint  
Emperor Sencha  
Green  
Rooibos  
Pure Green Tea  
Pure Mint  
English Breakfast

## ALCOHOLIC BEVERAGES

Heineken® **50**  
Heineken® Silver **50**  
Windhoek Draught **50**  
440ml  
Windhoek Lager **45**  
Amstel Lager **45**  
Carling Black Label **45**  
Castle Lager **45**  
Castle Lite **45**  
Jack Black Lager **55**  
340ml  
Strongbow Red Berry **50**  
Strongbow Gold **50**  
Corona **55**  
Stella Artois **55**  
Savanna Dry **50**  
Savanna Lite **50**  
Hunters Dry **45**

## DRAUGHT ON TAP

500ml  
Heineken® **60**  
Windhoek **55**  
Castle Lite **55**  
Leffe Blonde **62**  
Stella Artois **60**

## NON-ALCOHOLIC

Heineken® 0.0 **47**

## NON-ALCOHOLIC COCKTAILS

**TROPICAL SUNRISE 75**  
Mango . Orange . Lemon .  
Honey Syrup . Lemonade  
**LEMON BERRY SELTZER 75**  
Raspberry . Lemon Juice .  
Soda  
**GREEN HOUSE EFFECT 75**  
Cloudy Apple . Pine .  
Lemon . Agave .  
Cucumber . Soda  
**APRICOT LIME 80**  
**MOCKJITO**  
Apricot . Orange .  
Lime . Mint  
**KOMODO 85**  
Just Short  
Passionfruit. Coriander.  
Pickled Ginger. Citrus

