



AURUM SOLARE

SANDWICH

Served on a choice of Ciabatta / Sourdough / Rye Bread

FREE RANGE CHICKEN MAYONNAISE | 145

Basil Pesto | Streaky Bacon | Avocado* | Gem Lettuce

AURUM STEAKROLL | 165

Beef Fillet | Peri-Peri | Onion | White Cheddar | Sundried Tomato Pesto | Avocado*

AURUM BEEF BURGER | 140

Milk Bun | Tomato Pesto | Sticky Onions | White Cheddar | Spicy Aioli | Pickle | served with Aurum Fries
ADD: Streaky Bacon | **30**

AURUM CHICKEN ROLL | 140

Ciabatta | Free-Range Chicken | Duarte's Peri Peri Sauce | Garlic Butter | Pickles | served with AURUM Fries
ADD: Free Range Fried Egg | **15**

GARDEN GREENS

AURUM HOUSE SALAD (V)(N) | 130

Danish Feta | Rosa Tomato | Red Onion | Cucumber |
Kalamata Olives | Toasted Pumpkin & Flax Seeds | Fried Basil | Balsamic Vinegar Dressing
ADD: Beef Fillet | **110**

PRIMAVERA SALAD (V)(N) | 150

Gem Lettuce | Roasted Butternut Squash | Camembert | Raw Almonds | Carrot | Cucumber |
Beetroot | Parmigiano-Reggiano | Crispy Onion & Pumpkin Seeds | White Balsamic Dressing
ADD: Free Range Chicken Breast Fillet | **50**

AURUM CAESAR SALAD | 145

Romaine Lettuce | Crisp Pancetta | Brioche Croutons | White Anchovy | Egg | Caesar Dressing
ADD: Free Range Chicken Breast Fillet | **50**

DUCK & ORANGE SALAD (N) | 195

Cured Duck Breast | Orange | Wild Rocket | Baby Spinach | Pickled Onion | Walnuts |
Honey Soy Dressing

SIDES

Aurum Fries **(V)** | **45**

Potato Puree | Butter | Crispy Potato **(V)** | **40**

Side AURUM House Salad **(V)(N)** | **65**

Sautéed Young Vegetables | Crispy Onion **(V)** | **65**

Sweet Potato Fries | Rosemary Salt | **40**

Risotto Bianco | Porcini Broth | Pecorino | Herb Butter | **65**

APPETISERS

AURUM DAILY SOUP (V) | 90

Daily Vegetarian Preparation
Please Enquire

SHELLFISH CHOWDER (P) | 135

Calamari | Prawn | Grilled Corn | Chive Oil

SMOKED SPRINGBOK CARPACCIO | 145

Parmigiano Reggiano | Grain Mustard Emulsion | Pickled Mushroom |
Spiced Crumb | Lemon Oil

ARANCINI ALLA NORMA (V) | 85

Arrabiata | Aubergine | Basil | Parmigiano Reggiano

WEST COAST MUSSELS (P) | 140

White Wine | Lemon & Roasted Garlic | Leeks | Charred Bread

CALAMARI (P)(N) | 145

Grilled Squid | Cajun Crema | Cucumber Salsa

GRILLED PRAWN (P) | 165

Coconut Curry | Mange Tout | Carrot

CURED DUCK | 165

Seared Duck Breast | Beetroot | Orange | Cocoa

MAINS

BEEF FILLET OR PEPPERCORN FILLET | 325

Crispy Polenta | Wild Mushrooms | Baby Spinach | Truffle | Café Au Lait Jus

AURUM 'SURF 'N TURF' | 365

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

WAGYU SIRLOIN | SILENT VALLY 320g | 880

Garlic Herb Pomme Puree | King Oyster Mushrooms | Garden Greens | Porcini Cream

WAGYU RIB-EYE | SILENT VALLY 350g | 970

Garlic Herb Pomme Puree | King Oyster Mushrooms | Garden Greens | Porcini Cream

HONEY GLAZED PORK BELLY | 245

Pickled Beetroot | Apple Cider | Cauliflower | Apple & Sage

LAMB CUTLETS | 355

Limited to 20 portions daily

Fragrant Cous Cous | Seasonal Vegetables | Baba Ganoush | Chermoula

OXTAIL | 235

Limited to 25 portions daily

Braised Oxtail | Garlic Herb Pomme Puree | Seasonal Root Vegetables

FREE RANGE CHICKEN | 225

Chipotle Chilli Glaze | Salad of Red Beans | Corn | Avocado & Green Onion

ROASTED DUCK CONFIT | 285

Rosemary Confit Duck Legs | Glazed Sweet Potato | Stem Broccoli |
Carrot Puree | Vanilla & Black Cherry Jus

LINEFISH (P) | 385

Roasted Sustainable Linefish | Grilled Prawns | Mustard Crema | Oyster Mushrooms

SEAFOOD FOR 2 | 880

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

PASTA & RISOTTI

AGLIO e OLIO con PEPERONCINO e GAMBERI (P) | 195

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

RIGATONI SPAGNOLO | 235

Rigatoni | Prawns | Chorizo | Red Pepper Peri-Peri | Harissa | Smoked Paprika | Pancetta Crumb

POLLO e FUNGHI | 215

Penne Rigate | Free Range Chicken | Shiitake Mushroom | Mushroom Duxelle | Herb Cream | Chilli Oil | Pecorino

FRUTTI di MARE (P) | 295

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

AMATRICIANA | 185

Rigatoni | Pork Pancetta | Confit Onion | Roasted Garlic | Chilli Oil | Pecorino

LEEK PESTO & GOAT'S CHEESE RISOTTO (N) | 195 | VEGAN | 180

Arborio | Vegetable Broth | Leeks | Herb Pesto | Goats Cheese | Toasted Almonds | Pecorino

PRAWN RISOTTO (P) | 295

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

DESSERT

AURUM CHEESECAKE | 95

Salted Caramel | Milk Chocolate | Peppermint Crisp | Amarula Gelato

EILEEN'S BREAD PUDDING FOR TWO (N) | 135

Croissants & Brioche | Apple | Cranberry | Pecan Nut | Tonka Bean
Limited To 10 Portions Daily

CHOCOLATE (N) | 90

Brandy Chocolate Mousse | Roasted Pineapple Gelato | Pineapple Gel | Candied Walnuts

CRÈME BRÛLÉE | 95

White Chocolate | Honeycomb | Honey Gelato

AURUM 'CHEESE BOARD' | 115

Poached Apple | Bruleed Camembert | Thyme & Parmesan Mousse | Gorgonzola Gelato | Scented Honey

HAZELNUT BROWNIE (N)(VG) | 95

Dark Chocolate Brownie | Hazelnut | Oat Vanilla Ice Cream | Salted Caramel

PEANUT AND TOFFEE (N) | 95

Sticky Toffee Pudding | Roasted Peanuts | Peanut Butter Gelato

AURUM GELATO BAR

Chocolate | Classic Vanilla | Honey | Roasted Pineapple |
Mango Sorbet **(VG)** | Peanut Butter | **(Sugar Free)(VG)(N)** | Vegan Vanilla **(VG)**
1 Scoop | **30** 2 Scoops | **55**

BEVERAGES

FRESH FRUIT JUICE

300ml

Orange | Pineapple | 28
Mango | Strawberry |
Cranberry | Apple

AURUM SMOOTHIES

Dates. Honey. 65
Banana. Vanilla.
Frozen Yoghurt

Mango. Strawberry. 70
Pineapple. Frozen Yoghurt.
Raspberries

Peanut Butter. Banana. 80
Cacao. Frozen Yoghurt.
Almond Milk Granola

GROUND ONE COFFEE

Ristretto 25

Double Espresso 30

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

Dirty Chai Latte 44

COLD BEVERAGES

Local Sodas 300ml 29

Local Mineral Water 30
Still 250ml

Local Mineral Water 30
Sparkling 250ml

Local Mineral Water 59
Still 750ml

Local Mineral Water 59
Sparkling 750ml

Acqua Panna 250ml 44

S.Pellegrino 250ml 44

Acqua Panna 750ml 86

S.Pellegrino 750ml 86

Appletiser 300ml 35

Grapetiser 300ml 35

Mixers 200ml 25

Cordials 18

Red Bull Energy Drink 42

Red Bull Sugarfree 42

Red Bull Red Edition 42

Bos Iced Tea 330ml 35

Lemon

Peach

Berry

Rock Shandy 49

Lemonade. Soda. Bitters

Steelworks 59

Bitters. Lemon. Kola. Soda.

Ginger Ale

TWG LUXURY TEA

Hand Sewn Cotton Teabags

FOR 1 | 32 FOR 2 | 60

Vanilla Bourbon
Rooibos + Vanilla

Rooibos

Chamomile

French Earl Grey

English Breakfast

White Sky
White + Peach

Black Chai

Moroccan Mint
Green + Mint

1837 Black Signature

Emperor Sencha
Green

ALCOHOLIC BEVERAGES

Heineken 40

Windhoek Draught 48
440ml

Windhoek Lager 38

Amstel Lager 38

Jack Black Brewers Lager 65
340ml

Strongbow Red Berry 40

Strongbow Gold 40

Local Beers 38

Corona 45

Flying Fish Lemon 40

Stella Artois 44

Local Ciders 40

DRAUGHT ON TAP

350ml 40

500ml 52

Heineken

Windhoek

Castle light

Lefe Blonde

Stella Artois

NON-ALC BEER & CIDER

Heineken 0.0 45

Castle Free 35

Devils Peak Zero to Hero 45

Savanna Lemon 45

NON-ALC 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.



AURUM



Heineken®