



AURUM

WINTER '24

THE STORY OF US

Welcome to AURUM – a contemporary dining experience nestled in one of Africa’s most iconic landmarks, *The Leonardo*. The restaurant offers its interpretation of eclectic cuisine, accompanied by a thoughtfully curated wine selection with a strong local focus.

With a firm belief that each ingredient holds a distinct purpose and extraordinary cuisine is born from the finest components, the AURUM culinary team transcends the ordinary by crafting dishes that narrate a story from seed to plate. Respecting and understanding each unique ingredient, AURUM designs seasonal plates in an ode to sustainability.

Driven by unwavering passion, the AURUM front of house team is committed to delivering the essence of AURUM through their friendly approach and passion for delivering the best service to all guests that enter through the AURUM doors.



CONNECT WITH US

APPETISERS

PRAWN ARANCINI | 165

Risotto Bianco | Cajun Crema | Lime

CALAMARI (P) | 145

Roasted Capsicum | Coconut | Sugar Snap Salsa

GOAT'S GREEN GARDEN (V) | 145

Pickled Baby Beets | Tomato Marmalade | Rocket | Avocado | Chèvre Croquette

TUNA (P)(N) | 195

Pistachio | Sesame | Seared Tuna | Dill Crema | Citrus

QUAIL | 190

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

CONCHIGLIONI PRIMAVERA (V)(N) | 195

Corn Velouté | Spinach | Sundried Tomato | Exotic Mushroom

SALDANHA BAY OYSTERS (P) | 230

4 oysters per portion

Champagne Granita | Lemon Pearls

SEARED SPRINGBOK LOIN (N) | 160

Gnocchi | Dukkah | Rocket Pesto | Jus

WEST COAST MUSSELS | 155

Pear | Ginger | Chorizo

SEARED DUCK | 160

Parsnip | Cranberry | Broccoli

GARDEN GREENS

AURUM HOUSE SALAD (V)(N) | 135

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

CHICKEN & HALLOUMI SALAD | 135

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

THE LEBANESE (V)(N) | 135

Flatbread | Pickled Radish | Feta Whipped Chickpea | Herbs | Seasonal Greens | Cherry Tomatoes | Sumac
ADD: Chicken Fillet | **65**

MOROCCO (V)(N) | 165

Rose Dates | Coconut | Almonds | Seasonal Greens | Orange | Mangetout | Honey | Bocconcini | Stone Fruit | Chilli Croutons | Honey Mustard Dressing
ADD: Duck Fillet | **85**

HEARTY BOWL (V)(N) | 145

ALT VEGAN | 110

Butternut | Bulgur Wheat | Rocket | Red Onion | Curry Yoghurt Dressing | Curry Roasted Cauliflower | Baby Marrow | Chermoula Roasted Aubergine
ADD: Smoked Salmon | **150**

PASTA & RISOTTI

LAMB RAGU | 360

Spanish Spiced Lamb | Parpadelle | Exotic Mushrooms | Fior di Latte Mozzarella | Pancetta

SALMON (P) | 330

Lemon | Broccolini | Parpadelle | Parmesan

SPINACH RISOTTO (V) | 215

Spinach | Confit Tomatoes | Parmesan | Bocconcini | Edamame Beans | Salsa Verde

AGLIO e OLIO con PEPERONCINO e GAMBERI (P) | 240

ALT VEGAN | 120

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

TUSCAN CHICKEN | 250

ALT VEGAN | 200

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

RIGATONI FILETTO | 295

Beef Fillet | Tomato | Harissa

PRAWN RISOTTO (P) | 295

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

FRUTTI di MARE (P)(ALC) | 330

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

MAINS

BEEF FILLET | 350

Herb Couscous | Heirloom Carrots | Asparagus | Olive & Spinach Barbajuan | Madagascar Sauce

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 side of your choice

WAGYU RIB-EYE | 350g | 1150

Parmigiano | Rosemary Butter
Served with a side of your choice

HONEY GLAZED PORK BELLY (ALC) | 265

Pear | Vanilla Parsnip | Sherry | Mustard

LAMB CUTLETS (N) | 360

Limited to 20 portions daily

Pistachio | Corn | Smoked Pistachio Crema

KUDU LOIN (N)(ALC) | 320

Carrot Mousseline | Fruit Chardonnay | Cherry Jus

CHICKEN PICCATA (N) | 330

From the Algarve

Spinach Risotto | Spicy Mediterranean Vegetables | Almond | Parmesan

DUCK | 290

Butternut Sage Gratin | Cherry | Black Pepper Jus

KOB (P)(N)(ALC) | 330

Sweet Potato | Kimchi | Bok Choy | Lemon | Beurre Blanc

SALMON (P) | 360

Cauliflower | Saffron | Rosti | Chorizo | Shrimp

SEAFOOD FOR 2 (P) | 1015

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

SIDES & SAUCES

AURUM Fries | **55**
AURUM Truffle Fries | Truffle Mayonnaise | **85**
AURUM Wedges | **45**
AURUM Spinach | **75**
Potato Purée | Butter | Crispy Potato | **55**
AURUM House Salad (v)(n) | **75**
Sautéed Young Vegetables | Crispy Onion | **80**
Sweet Potato Fries | Rosemary Salt | **50**
Risotto Bianco | Parmesan | Herb Butter | **75**
Sweet Potato | Balsamic | Red Chilli | Spring Onion | **45**
Broccolini | Za'atar Yoghurt Drizzle (n) | **60**

Porcini & Truffle | **38**
Chimichurri | **32**
Cherry Jus | **38**
Pistachio Crème | **45**

DESSERTS

AURUM CHEESECAKE | 120
Classic Cheesecake available upon request
Chocolate | Pretzels | Caramel | Coconut

CRÈME BRÛLÉE (n) | 95
Aromatic Spices | Pumpkin | Chai | Seeds | Nuts |
Chocolate

AURUM "MAGNUM" | 80
Gold Chocolate | Dark Chocolate | Hazelnuts

LEMON MERINGUE TART | 95
Lemon | Strawberry | Meringue

MALVA PUDDING (ALC) | 95
Classic Malva Pudding | Amarula | Chocolate

SHARING DESSERT | 155
Classic Milk Tart | Coconut | Cinnamon

AURUM "LUNCH BAR" (n) | 120
Dark Chocolate | Milk Chocolate | Peanuts |
Caramel | Popped Rice

STRAWBERRY & COCONUT TART (VG)(n) | 95
Pistachio | Strawberry | Coconut

FRUIT 'D CUSTARD | 95
Seasonal Fruit & Berries | Crème Anglaise

CHEESE TACO (n) | 95
Goat's Cheese | Seeds | Nuts | Cherries | Strawberries

SANDWICHES

Served between 12:00 and 16:00

Served on a choice of Ciabatta / Sourdough / Rye Bread

AURUM BEEF BURGER | 220

Served with AURUM Fries or AURUM House Salad
Camembert | Onion Marmalade | Avocado | Mushroom

THE SUPREME | 110

Chicken | Jalapeno | Roasted Capsicum | Avocado |
Parmesan

VEGETABLE OPEN SANDWICH (V)(N) | 125

Served with AURUM Fries or AURUM House Salad
Butternut | Za'atar Yoghurt | Mangetout | Chilli Salsa |
Baba Ghanoush

AURUM STEAKROLL | 165

Served with AURUM Fries or AURUM House Salad
Beef Fillet | Peri-Peri | Onion | White Cheddar |
Harissa Mayonnaise | Avocado

PULLED LAMB SANDWICH (N)(ALC) | 195

Served with AURUM Fries or AURUM House Salad
Minted Feta | Amarula Onions | Pistachio Pesto |
Tomatoes | Lettuce | Garlic Aioli

PIZZA NAPOLITANA

FOCACCIA (VE) | 65

Garlic Oil | Oregano

CHEESE FOCACCIA (V) | 110

Fior di Latte Mozzarella | Garlic | Oregano

VEGETALE (V) | 145

Crushed Tomato | Aubergine |
Artichokes | Zucchini | Mushroom |
Garlic | Red Chilli | Oregano

SPICY CHICKEN | 150

Chicken | Smoked Mozzarella | Red Onion |
Coriander 'Chutney' | Crème Fraîche

JULIE (V) | 175

Crushed Tomato | Basil | Parmesan | Bocconcini |
Mozzarella | Roasted Cherry Tomato

BRAISED LAMB | 200

Lamb | Crushed Tomato | Fior di Latte Mozzarella |
Danish Feta | Garlic | Tzatziki

MEXICANA | 215

Bolognese Ragù | Crushed Tomato | Red Onion |
Jalapeno | Crème Fraîche

SWEET CHILLI CHICKEN | 195

Crushed Tomato | Roasted Peppers |
Fior di Latte Mozzarella | House Sweet Chilli Chicken

ALFIE | 190

Crushed Tomato | Smoked Ham | Garlic | Oregano |
Mushrooms | Fior di Latte Mozzarella

PEPPERONI | 200

Pepperoni | Crushed Tomato | Filone Cheese |
Red Chilli | Mozzarella | Bacon

CHORIZO | 195

Bacon | Crushed Tomato | Goat's Cheese Feta |
Red Onion | Chorizo | Avocado

FIERY FILLET FIESTA | 210

Beef Fillet | Peppers | Peppadew | Mozzarella |
Red Onion

FROZEN TREATS

AURUM GELATO 1 Scoop | 40 2 Scoops | 70

Vanilla | Chocolate (VE) | Rose & Mixed Berry | Coffee

AURUM SORBET 1 Scoop | 40 2 Scoops | 70

Please enquire with your server for Sorbet of the day.



AURUM