

## BUBBLY

### CHAMPAGNE

	BTL
Cristal	20 100
Moët & Chandon Brut	6 650
Moët & Chandon Rose	5 850
Moët & Chandon Nectar	6 650
Mumm Demi	5 650
Mumm Brut	5 450
Mumm Rose	5 750
Veuve Clicquot Brut	7 350
Veuve Clicquot Rich	9 050
Dom Perignon	15 000

### MCC

	BTL
Pongracz Brut	700
Pongracz Nobel Nectar	750
Krone Rose	750
Krone Night Nectar	750

### SPARKLING WINE

	GLS	BTL
J.C Le Roux Sauv Blanc	100	750
J.C Le Roux Fleurette	100	950
Robertson(N/A Sweet)	500	
De Luca Prosecco	850	

<b>Fat Bastard W</b>	650
the wine shows classic ripe, rich butter and tropical fruit on the nose & soft, well-integrated vanilla on the palate	

<b>Tokara</b>	810
the entry on the palate is vibrant with fresh sweet lime, roasted lemon, appealing chalkiness & the lightest element of ginger	

### CHENIN BLANC

	GLS	BTL
<b>KWV</b>	170	450
ripe quince, pineapple & stone fruit with some interesting savoury undertones		

<b>Kleine Zalze</b>	510
tropical & stone fruit flavours supported by a burst of citrus on the palate	

<b>L'Avenir Provenance</b>	710
crisp fruity notes with the classy complexity of oak spice	

### WHITE BLENDS

	GLS	BTL
<b>Haute Cabriere</b>	250	650
fresh citrus flavours underpinned by white peach & red fruit, with balanced acidity		

<b>Springfield Ms Lucy</b>	750
blend of sauvignon blanc & pinot gris with flavours of citrus pamplemousse	

### NATURAL SWEET

	GLS	BTL
<b>Robertson</b>	135	350
blended varietals to showcase fruity & fresh floral flavours		
<b>Darling Cellars</b>	400	
fruity, floral wine supported by the freshness of acidity		

## ROSE

	GLS	BTL
<b>Boschendal</b>	170	450
ripe strawberries, raspberry & mulberry flavours with a hint of spice		
<b>Warwick</b>	850	
blend of pinotage & chardonnay with aromas of berries & floral		

## RED WINES

	BTL
<b>Beyerskloof</b>	650
vibrant, ripe plum & cassis with nutty textures & hints of spice	
<b>Ken Forester</b>	550
soft palate with a delicious fruit concentration	

<b>Painted Wolf The Den 2021</b>	500
medium bodied with ripe blueberry & mulberry, a touch of milk chocolate & toasty wood flavours	

### MALBEC

	BTL
<b>Diemersdal</b>	875
known for its plump, dark fruit flavors & smoky finish	

<b>Rustenberg</b>	750
dry, full-bodied with flavours of blackberry & red plum	

### MERLOT

	GLS	BTL
<b>Fat Bastard</b>	850	
fresh, supple & juicy with lightly wooden notes		

<b>Lanzerac 2021</b>	920
deep red colour, with ripe red berries, cocoa, slight mint & chocolate on the nose	

<b>Meerlust</b>	1 750
flavours of plum, blackberries, cherries & red fruits	

### CABERNET SAUVIGNON

	GLS	BTL
<b>La Motte</b>	950	
berry & plum flavours & hints of cloves, mint and cigar		

<b>Tokara</b>	875
fruity aromas complimented by underlying notes of five spice & vanilla	

<b>Antonij Rupert</b>	2 200
dark fruit flavours interwoven in spice & light toasty notes from the barrels	

<b>Warwick 1<sup>st</sup> Lady</b>	735
berries with a herbal character complemented by sweet vanilla & chocolate oak background	

<b>Kanonkop</b>	2 800
opulent aromas of blueberries, plums & redcurrants. underlying hints of dried herbs & subtle oak spice add further complexity	

### SHIRAZ

	BTL
<b>Fat Bastard</b>	1 050
aromas of spices, black olives & complimented with fruity & spicy notes	

<b>Raka Biography</b>	750
white pepper. dried herb tingle complimented by pepper coriander tones, with hints of sweet blue & black fruit succulence	

<b>Quoin Rock</b>	3 680
flavours of pepper, spice & sweet red fruit	

### BORDEAUX BLENDS

	BTL
<b>Raka Quinary</b>	810
blend of cabernet sauvignon, merlot, cabernet franc, petit verdot & malbec	

<b>Rupert &amp; Rothschild Classique</b>	1 450
fresh raspberry aromas, plum blossom, ripe fig nuances & cassis undertones	

<b>Meerlust Rubicon</b>	2 950
a typical liquorice note. intense, full-bodied, but packed with fresh dark fruit & rounded tannins	

<b>Warwick Trilogy</b>	3 540
wood-driven nose with eucalyptus, brown sugar, vanilla & chocolate, all tinged with spice	

### CAPE/RED BLENDS

	GLS	BTL
<b>Raka Figurehead</b>	1 050	
hints of spicy eucalyptus & caramelised banana from the pinotage		

<b>The Chocolate Block</b>	1 950
an exceptionally complex, juicy palate with gentle nuances of ripe plums, violets, black olives, cloves, and liquorice	

<b>Alto Rouge</b>	220	650
elegant red fruit flavours on the palate, backed-up by soft, elegant tannins		

### PINOT NOIR

	GLS	BTL
<b>Haute Cabriere UW</b>	215	650
characteristics of red berries, cigar box supported by well rounded tannins		

<b>Hamilton Russel W</b>	2 650
savoury, earthy, spicy & dark primal characteristics	

<b>Lourensford T/D W</b>	890
crisp & refreshing with flavours of red cherry & a touch of spice	

## WINE BY THE GLASS

<b>Sauvignon Blanc</b>	165
<b>Chardonnay</b>	165
<b>Chenin</b>	165
<b>Cabernet</b>	160
<b>Merlot</b>	160
<b>Semi-sweet White</b>	150
<b>Semi-sweet Red</b>	150

## WHITE WINES

### SAUVIGNON BLANC

	GLS	BTL
<b>Springfield Life From Stone</b>	720	
lime, gooseberry, freshly cut green pepper & passion fruit notes		

<b>Tokara</b>	275	700
refreshing & crisp finish with notes of green melon & green apples		

<b>Diemersdal</b>	550
complex array of tropical fruit, ripe figs & gooseberrie notes	

<b>La Motte</b>	650
nuances of dried grass, fresh lemon & winter melon	

### CHARDONNAY

	GLS	BTL
<b>Hamilton Russell</b>	2 600	
cedar-grilled apple, buttercup blossom, toasted brioche & freshly dried straw		

<b>Kleine Zalze</b>	190	500
delicate & fresh notes of zesty lemon & juicy ripe peaches		

<b>Boschendal</b>	720
hints of strawberry & ripe berries preserving intriguing aromas	



# FLAME

## STARTERS

### Indonesian Crispy Chilli Chicken 185

crispy Indo-Chinese chicken with mixed peppers, spring onions & spicy Asian sauces

### Wild Mushroom Ravioli (LV) 180

house made pasta stuffed with oyster and button mushrooms, cream cheese, parmesan on a velvety velouté topped with seasonal herbs

### Spicy Chicken Livers 165

spiced creamy chicken livers with toasted baguette bread & fresh parsley

### Creamy Paprika Prawns 270

with fresh coriander & toasted garlic bread

### Tom Yum Soup 200

hot & sour aromatic Asian broth with chicken, prawns, chilli, ginger, lime leaves, lemon grass, mushrooms, tomatoes & fresh basil

### Roasted Butternut Soup (V) 95

velvety creamy squash soup with toasted croute, whipped cream & toasted pumpkin seeds

## SALADS

### Flame's Chicken Caesar 220

crunchy lettuce, tender chicken breast strips, croutons, poached egg, parmesan cheese & caesar dressing

### Garden (V) 120

lettuce, tomatoes, cucumber, carrots with classic vinaigrette

### Greek (LV) 180

crunchy lettuce, cucumbers, tomatoes, olives, feta cheese, mixed peppers & vinaigrette

## NOURISH BOWLS

### Chicken Nasigoreng 250

basmati rice cooked with black sauce, chicken, prawns, mixed peppers served with a fried egg, chicken satay & prawn crackers

### Blackened Salmon Buddha Bowl 450

crispy grilled salmon with lemon rice, avocado, cucumber salad, coriander cress, spicy mayo & toasted sesame seeds

### Falafel Buddha Bowl (LV) 200

healthy vegetarian & gluten free falafel in a bowl of crunchy vegetables & biryani rice drizzled with mint chutney

### Spicy Paneer Burrito Bowl (LV) 230

vegetarian burrito bowl with spicy baked paneer, cilantro lime rice, roasted pepper, black beans & creamy avocado

## FLAME BURGERS

### D&G Burger 290

double beef patties with fried egg, gherkins, onion jam, lettuce, cheddar, bacon & fries

### Chilli Con Carne Beef Burger 280

cheddar cheese, jalapenos, lettuce, guacamole & fries

### Flame's Beef Burger 250

cheddar cheese, onion jam, lettuce, coated brie, bacon & fries

### Crumbed Chicken Burger 240

smoky mayo, mozzarella, onion rings, tomato, lettuce & fries

### Grilled Spicy Rooster Burger 250

cheddar cheese, caramelized pineapple, basil pesto, lettuce & fries

### Mini Beef Sliders 200

cheddar cheese, onion jam, lettuce, coated brie & bacon

### Crumbed Chicken Sliders 190

smoky mayo, mozzarella, gherkins, onion rings, tomato & lettuce

## SIGNATURE DISHES

### Korean BBQ Short Rib 350

Asian flavored tender short beef rib with creamy mash potato, carrot & ginger puree, broccoli, BBQ glaze, micro greens

### Garlic Butter Chicken Breast with Lemon 280

chicken breast infused with garlic & lemon on garlic potato mash, wilted leafy greens, chopped chives with creamy sauce

### Pan Fried Salmon 490

crispy skin salmon paired with vegetable chowder & tagliatelle pasta topped with pea shoot salad

### Slow Cooked Oxtail 500

slow cooked fall off the bone oxtail paired with carrots, green beans, fresh herbs & potato mash

### Braised Lamb Shank 700

tender & juicy shank with harissa mash, mixed seasonal veggies, lamb jus & chopped chives

### Honey, Garlic & Rosemary Lamb Cutlets 450

with sundried tomato cous cous, butternut puree, broccoli, lamb sauce, chopped chives

### Pan Fried Tilapia Fillet 300

with parsley potatoes, crispy leeks, julienne peppers, lemon butter sauce

### Singaporean Noodles 350

egg noodles, chicken, prawns, sesame oil, black sauce & sriracha, with leafy greens, cabbage, coriander, spring onions, lime & sesame seeds

## FLAME EXPERIENCE

### Grilled T-bone Steak 500g 420

with side salad, roasted potatoes, cherry tomatoes & blue cheese butter

### 350g Flame Grilled Rib Eye 410

with a creamy pommes puree, Greek salad, cherry tomatoes, café de Paris butter

### Flame Grilled 350g Portuguese Sirloin Steak 400

served with fries, side green salad, grilled tomato, fried egg

### 350g Flame Grilled Rump Steak 400

served with crispy onion rings, leafy side salad, roasted tomato, mushrooms

### Flame Grilled Half Chicken Lemon & Garlic/ Peri-peri 350

served with sauteed seasonal vegetables, crispy thyme, charred lemon

## SIDES

### Indian kulcha 45

### Roasted garlic potato wedges 55

### Creamy mash potatoes 55

### Steamed fragrant rice 55

### Vegetable fried rice 60

### Whipped feta roasted potatoes 70

### Roasted vegetables 55

### Side Green salad 55

### Battered onion rings 45

### Flame potato chips plain/spiced 55

## SAUCES

### Peppercorn 40

### Mushroom 40

### Cheese 40

### Lemon butter 40

### Garlic butter 40

### Homemade chilli 40

### Fresh chopped chilli in olive oil 40

### Chimichurri 40

## SUSHI

### Volcano Roll 250

crab meat, cucumber & avocado topped with spicy mayonnaise & tobiko

### Dragon Roll 300

tempura prawn, cucumber, topped with avocado, salmon & black caviar

### Pumba Crunch Roll 280

deep fried assorted seafood, cream cheese topped with tobiko & scallion

### Chicken Teri Nigiri 250

chicken teriyaki topped with scallion & sesame seeds

### Orange Blossom Roll 350

spicy tuna, avocado wrapped with salmon topped with black tobiko

### Veggie Tempura Roll (V) 250

carrot, cucumber, topped with crunchy avocado & spicy mayo

### Sushi Platter (for 2) 600

chicken teri nigiri, orange blossom, dragon roll & veggie tempura roll

### Rock 'n Roll 380

smoked salmon, cream cheese, tempura prawn, avocado topped with jalapeno & fantasy sauce

## CURRIES

### Lamb Korma 300

aromatic Indian curry with boneless lamb, yoghurt & spices served with jeera rice & Indian kulcha

### Achari Paneer (LV) 250

spicy paneer curry in a slightly tangy, sweet & hot gravy with hints of pickle spices served with kulcha & flavoured basmati rice

### Mozambican Prawn Curry 460

fragrantly spiced, creamy coconut prawn curry with basmati rice & papadums

### Chicken Tikka Masala 280

classic Indian curry with tender chunks of grilled chicken in our aromatic tikka masala gravy served with basmati rice & Indian kulcha

### Butter Chicken Curry 300

succulent chicken pieces marinated & cooked with fragrant spices in a creamy makhani (cashew & tomato gravy) accompanied with steamed basmati rice & Indian kulcha

## PASTA

### Spicy Prawn Pasta 550

prawn pasta cooked in a creamy napolitana sauce with a touch of chilli, lemon & garlic finished with fresh parsley & parmesan

### Tomato Meatball Pasta 280

rich beef meatball pasta cooked in tomato sauce topped with parmesan & fresh basil

### Crumbed Chicken Pasta 260

creamy penne pasta topped with our crunchy chicken fillet with a touch of lemon & garlic

### Flame's Steak Pasta 280

creamy pasta topped with our famous 150g sirloin steak with chimichurri topping

### Chicken Alfredo 320

indulge in our savory fettuccine pasta with perfectly cooked chicken breast strips & creamy parmesan sauce with a sprinkle of fresh parsley for a touch of brightness

### Spicy Tomato Pasta (V) 200

indulge in our linguine cooked in a rich tomato with a pinch of chilli for good measure

## LIGHT BITES

### Mozzarella Sticks 150

with smoky tomato dip (LV)

### Crunchy Chicken Wings 160

**Flavour Options:** BBQ, hot honey & bourbon glaze, lemon & herb, peri-peri, bang bang

### Chicken Togarashi Toasty 190

with pickled cucumber

### Trio of Flame Skewers(for 2) 440

chicken, beef & vegetarian skewer with mint chutney, peppercorn sauce, garlic butter, fries & side garden salad

### Chicken Schnitzel 280

with potato wedges, green salad & dill yoghurt

### Fish & Chips 240

beer battered local fish with house made tartare sauce, side salad & fries

## DESSERTS

### Basque Burnt Cheesecake 150

with berry coulis & fresh berries

### Death by Chocolate 140

our famous chocolate mud cake topped with caramel sauce & cream

### Blueberry Tart 130

with meringue shards, biscuit crumb, & vanilla ice cream

### Fudgy Chocolate Brownie 140

with caramel sauce & caramel ice cream

### Very Berry Crème Brûlée 150

with mixed berries

### Lemon Meringue Pie 135

with marshmallow lemon gel

### Trio of Ice-Cream 135

LV -Lacto Vegeterian  
V - Vegeterian