

WINE LIST

900

900

900



BUBBLY

| CHAMPAGNE | CH | IAN | 1PA | GNE |
|-----------|----|------------|-----|------------|
|-----------|----|------------|-----|------------|

| | BTL |
|-----------------------|--------|
| Cristal | 20 100 |
| Moët & Chandon Brut | 5 500 |
| Moët & Chandon Rose | 5 200 |
| Moët & Chandon Nectar | 6 000 |
| Veuve Clicquot Brut | 6 000 |
| Veuve Clicquot Rich | 7 000 |
| Dom Perignon | 16 000 |
| MCC | BTL |
| Pongracz Brut | 900 |
| Pongracz Nobel Nectar | 900 |
| Krone Rose | 900 |
| Krone Night Nectar | 900 |

SPARKLING WINE

GLS BTL J.C Le Roux Sauv Blanc 120 950 J.C Le Roux Fleurette 120 950 De Luca Prosecco 1 200

SAUVIGNON BLANC

GLS BTL

950

Springfield Life From Stone

lime, gooseberry, freshly cut green pepper & passion fruit notes

Tokara

300 850

800

800

refreshing & crisp finish with notes of green melon & green apples

Diemersdal

complex array of tropical fruit, ripe figs & gooseberrie notes

La Motte

nuances of dried grass, fresh lemon & winter melon

CHARDONNAY

GLS BTL

Hamilton Russell

2800 cedar-grilled apple, buttercup

blossom, toasted brioche & freshly dried straw

Kleine Zalze 220 700

delicate & fresh notes of zesty lemon & juicy ripe peaches

Boschendal

hints of strawberry & ripe berries preserving intriguing aromas

Fat Bastard W

the wine shows classic ripe, rich butter and tropical fruit on the nose & soft, well-integrated vanilla on the palate

Tokara

the entry on the palate is vibrant with fresh sweet lime, roasted lemon, appealing chalkiness & the lightest element of ginger

CHENIN BLANC

GLS BTL

800 Waterford

ripe yellow fruit, honeydew melon & honey supported by vibrant board acidity that brings the balance

Kleine Zalze 750

tropical & stone fruit flavours supported by a burst of citrus on the palate

L'Avenir Provenance

crisp fruity notes with the classy complexity of oak spice

WHITE BLENDS

GLS BTL

275 800

850

750

Haute Cabriere

fresh citrus flavours underpinned by white peach & red fruit, with balanced acidity

Springfield Ms Lucy

blend of sauvignon blanc & pinot gris with flavours of citrus pamplemousse

NATURAL SWEET

GLS BTL

Robertson 175 450

blended varietals to showcase fruity & fresh floral flavours

Darling Cellars 550

fruity, floral wine supported by the freshness of acidity

ROSE

GLS BTL

250 750 **Boschendal**

ripe strawberries, raspberry & mulberry flavours with a hint of spice

850 Warwick

blend of pinotage & chardonnay with aromas of berries & floral

RED WINES

PINOTAGE

BTL

800

Beyerskloof

vibrant, ripe plum & cassis with nutty textures & hints of spice

650 Ken Forester soft palate with a delicious

700

fruit concentration

Painted Wolf The Den 2021

medium bodied with ripe blueberry & mulberry, a touch of milk chocolate & toasty wood flavours

MALBEC

BTL 1 100 Diemersdal known for its plump, dark

850 Rustenberg

dry, full-bodied with flavours of blackberry & red plum

fruit flavors & smoky finish

MERLOT

| | GLS BTL |
|----------------------------|---------|
| Fat Bastard | 950 |
| fresh, supple & juicy with | |
| lightly wooden notes | |

Lanzerac 2021 950 deep red colour, with ripe red berries, cocoa, slight mint

& chocolate on the nose

2 100 Meerlust flavours of plum, blackberries, cherries & red fruits

CABERNET SAUVIGNON

GLS BTL

La Motte 1 100 berry & plum flavours & hints of

cloves, mint and cigar

Tokara 950

fruity aromas complimented by underlying notes of five spice & vanilla

Antonij Rupert 2 200

dark fruit flavours interwoven in spice & light toasty notes from the barrels

Warwick 1st Lady 850

berries with a herbal character complemented by sweet vanilla & chocolate oak background

2 950 Kanonkop

opulent aromas of blueberries, plums & redcurrants. underlying hints of dried herbs & subtle oak spice add further complexity

SHIRAZ

BTL

Fat Bastard 1 100

aromas of spices, black olives & complimented with fruity & spicy notes

Raka Biography 950

white pepper. dried herb tingle complimented by pepper coriander tones, with hints of sweet blue & black fruit succulence

Groot Constantia

ripe black fruit like plums & blackcurrent on the nose, with hint of white pepper & cloves

BORDEAUX BLENDS

BTL

900

1 500

3 100

1 100

1950

1950

Raka Quinary

blend of cabernet sauvignon, merlot, cabernet franc, petit verdot & malbec

Rupert & Rothschild Classique

fresh raspberry aromas, plum blossom, ripe fig nuances & cassis undertones

Meerlust Rubicon

a typical liquorice note. intense, full-bodied, but packed with fresh dark fruit & rounded tannins

CAPE/RED BLENDS

GLS BTL

Raka Figurehead

hints of spicy eucalyptus & caramelised banana from the pinotage

The Chocolate Block

an exceptionally complex, juicy palate with gentle nuances of ripe plums, violets, black olives, cloves, and liquorice

Alto Rouge

elegant red fruit flavours on the palate, backed-up by soft, elegant tannins

PINOT NOIR

GLS BTL

275 800

2800

175

280 850

Haute Cabriere UW

characteristics of red berries, cigar box supported by well rounded tannins

Hamilton Russel W

Sauvianon Blanc

savoury, earthy, spicy & dark primal characteristics

WINE BY THE GLASS

| Saavigiion Blane | 1,0 |
|------------------|-----|
| Chardonnay | 175 |
| Chenin | 175 |
| Cabernet | 175 |
| Merlot | 180 |
| Semi-sweet White | 175 |
| Semi-sweet Red | 175 |













STARTERS

300

Chicken Kofta Kebab with Fattoush salad, hummus, flat bread & sumac

Prawns Provencal 285 tender prawn meat with fresh chilli, thyme, parsley, garlic, tomatoes & toasted garlic bread

Local Fish Croquettes 255 with Thai green curry, coriander oil, micro greens, basil

Stuffed Mushroom Ravioli (LV) 190 House-made pasta filled with

mushrooms, cream cheese & parmesan, in a creamy sauce topped with herbs

175 **Spicy Chicken Livers** spiced creamy chicken livers with toasted baquette bread & fresh parsley

Mozzarella Sticks 190 with smoky tomato dip (LV)

Crunchy Chicken Wings 190 **Flavour Options:**

BBQ, hot honey & bourbon glaze, lemon & herb, peri-peri, bang bang

Indonesian Ginger/Garlic Fish 300 local fish, lightly dusted in flour & fried, tossed in ginger-garlic soy-lime glaze with hint of chilli & fresh herbs

210 **Tempura Chicken Strips** with spicy mayo

SOUPS & SALADS

Quinoa & Avocado Salad

creamy house-made guacamole topped with black quinoa, crisp garden vegetables, splash of lime & garnish of fresh berries

Lime & Chilli Shrimp Salad 335 with quinoa, cucumber, avocado, red onion, carrot julienne, turmeric butternut, spinach, chimichurri & toasted cashews

Chicken & Avocado Salad 275 with fresh coriander, lemon dressing, romaine lettuce, cherry tomatoes

Flame's Chicken Caesar Salad 275 crunchy lettuce, tender chicken breast strips, croutons, poached egg, parmesan cheese & caesar dressing

Greek Salad (LV) 215 crunchy lettuce, cucumbers, tomatoes, olives, feta cheese, mixed peppers & vinaigrette

150 Garden Salad (V) lettuce, tomatoes, cucumber, carrots with classic vinaigrette

Tom Yum Soup

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

Roasted Butternut Soup (V)105 velvety creamy squash soup with

toasted croute, cream & toasted pumpkin seeds

SUSHI

Orange Blossom Roll 350 spicy tuna, avocado wrapped with salmon topped with black tobiko

320 **Dragon Roll** tempura prawn, cucumber, topped with avocado, salmon & black tobiko

Volcano Roll 330 crab meat, tuna, cucumber & avocado

topped with spicy mayonnaise & tobiko

Pumba Crunch Roll 330 deep fried assorted seafood, cream cheese topped with tobiko & scallion

300 Salmon Nigiri thinly sliced Norwegian salmon with scallion & sesame seeds

Veggie Futomaki Roll (V) 250 carrot, cucumber, topped with crunchy avocado & spicy mayo

Godzilla Roll 280 tempura prawn, crab salad, topped with avocado & fantasy sauce

Sushi Platter (for 4) 1 100 salmon nigiri, orange blossom, dragon roll, and veggie tempura roll

NOURISH BOWLS

475

300

270

290

210

Blackened Salmon Buddha Bowl

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

Falafel Buddha Bowl (LV) 210 healthy vegetarian falafel in a bowl of crunchy vegetables & biryani rice drizzled with

Chicken Nasigoreng basmati rice cooked with black sauce, chicken, prawns, mixed peppers served with a fried egg,

chicken satay & prawn crackers

Spicy Paneer Burrito Bowl (LV)

mint chutney

190

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

FLAME BURGERS

D&G Burger

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

Flame's Beef Burger 285 cheddar cheese, onion iam. lettuce, coated brie, bacon & fries

Crumbed Chicken Burger 285 smoky mayo, mozzarella, onion rings, tomato, lettuce & fries

Crumbed Chicken Sliders 210 smoky mayo, mozzarella, gherkins, onion rings, tomato & lettuce

Mini Beef Sliders cheddar cheese, onion jam, lettuce, coated brie & bacon

SIGNATURE DISHES

Korean BBQ Short Rib 410 Asian flavoured short beef rib, creamy mash potato, carrot & ginger puree. broccoli, BBQ glaze, micro greens

Garlic & Lemon 315 **Chicken Breast**

chicken breast infused with garlic & lemon, roasted potatoes, seasonal vegetables, micro greens, creamy sauce

550

290

crispy skin salmon with Prawn risotto topped with pea shoot salad

Pan Fried Salmon

500 Slow Cooked Oxtail fall off the bone oxtail with carrots, green beans, fresh herbs & potato mash

Beef Fillet & Colcannon Mash 420 grilled beef fillet served over creamy Irish-style colcannon mash with roasted vegetables & rich pepper jus

Pan Fried Tilapia Fillet 340 with creamy mash potatoes, crispy leeks, seasonal greens, 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

with potato wedges, green salad & dill yoghurt

Chicken Schnitzel

FLAME EXPERIENCE

Grilled T-bone Steak 500g 440 with side salad, roasted potatoes, cherry tomatoes & blue cheese butter

Flame Grilled 350g 410 Portuguese Sirloin Steak with fries, side green salad, grilled tomato & fried egg

415 Flame Grilled 350g Rump Steak with crispy onion rings, leafy side

Flame Grilled Rib Eye 350g 420 with a creamy pommes puree, Greek salad, cherry tomatoes,

café de Paris butter

salad, roasted tomato & mushrooms

Flank Steak 350g 420 marinated in our house blend of garlic, herbs & smoked paprika, then grilled to perfection. Finished with drizzle of chimichurri sauce, served with roasted potatoes & side garden salad

Flame Grilled Half Chicken 380 Lemon & Garlic/ Peri-peri with sauteed seasonal vegetables, crispy thyme & charred lemon

SAUCES

| Chimichurri | 45 |
|-----------------------------------|----|
| Peppercorn | 45 |
| Mushroom | 45 |
| Lemon butter | 45 |
| Garlic butter | 45 |
| Cheese | 45 |
| Homemade chilli | 45 |
| Fresh chopped chilli in olive oil | 45 |

SIDES

| Battered onion rings | |
|---------------------------------|-----|
| Flame french fries plain/spiced | 55 |
| Side salmon fillet - 150g | 300 |
| Side chicken breast - 150g | 100 |
| Steamed fragrant rice | 55 |
| Vegetable fried rice | 65 |
| Creamy mash potatoes | 60 |
| Roasted garlic potato wedges | 55 |
| Indian kulcha flatbread | 45 |
| Whipped feta potato wedges | 95 |
| Roasted vegetables | 60 |

CURRIES

Butter Chicken Curry 330 chicken pieces marinated & cooked with fragrant spices in creamy makhani (cashew & tomato gravy) with steamed basmati rice & Indian kulcha

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

290 Achari Paneer (LV) spicy paneer curry in a slightly tangy, sweet & hot gravy with hints of pickle spices served with kulcha & flavoured basmati rice

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

Mozambican Prawn Curry 530 fragrantly spiced, creamy coconut prawn curry with basmati rice & papadums

PASTA

340 Flame's Steak Pasta creamy pasta topped with our famous 150g sirloin steak with chimichurri topping

Chicken Alfredo 350 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

560

330

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

Crumbed Chicken Penne 320 creamy penne pasta topped with our crunchy chicken fillet with a touch of lemon & garlic

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

Pasta al' Arrabiatta (V) 200 indulge in our linguine cooked in a rich tomato with a pinch of chilli for good measure

DESSERTS

230 **Biscoff Cheesecake** caramel sauce, biscoff crumb & cherries

Chocolate Crema 200 silky chocolate cream beneath chocolate dome, with flaming hot-chocolate pour & bright berry coulis

Blueberry Tart 160 with meringue shards, biscuit crumb & vanilla ice cream

Very Berry Crème Brûlée 160 with mixed berries

Fudgy Chocolate Brownie 160 with caramel sauce & caramel ice cream

> LV -Lacto Vegeterian V - Vegeterian





