

W E L C O M E T O

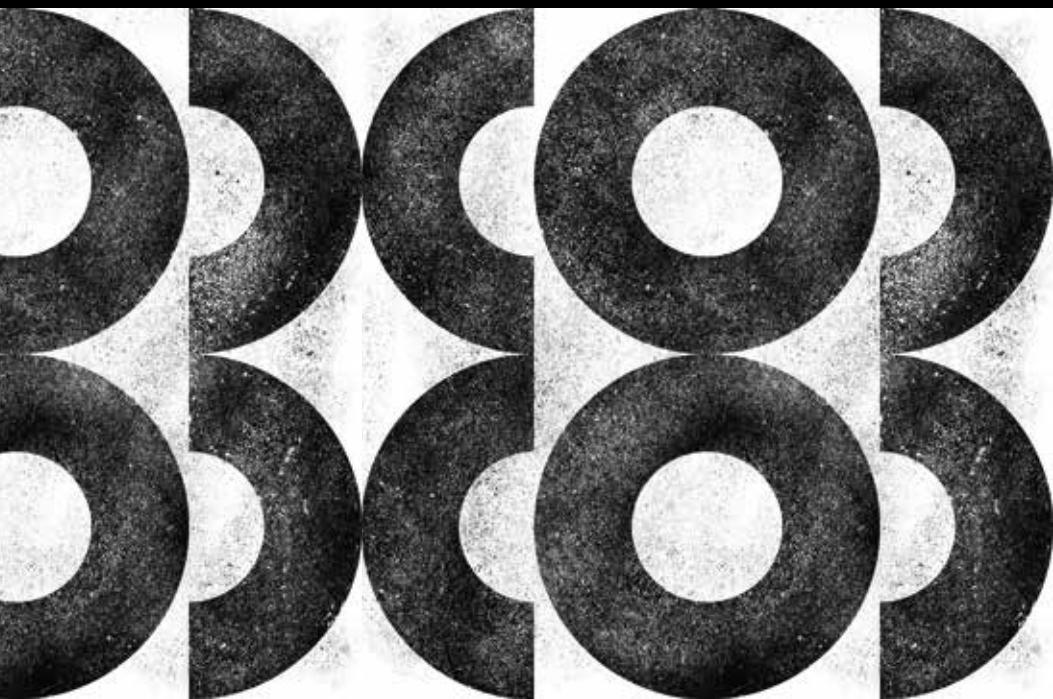
Solo
Enjoy life, SOLO

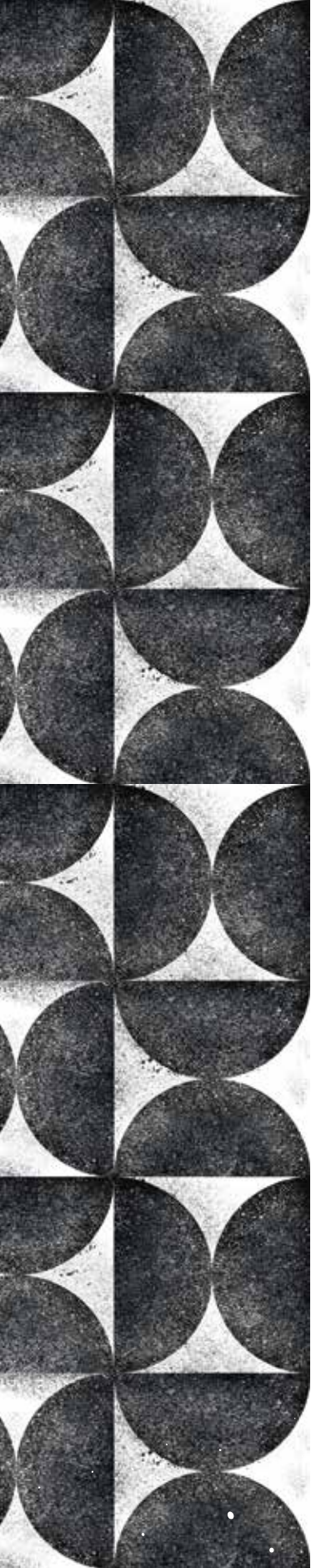
Kitchen Lunch Service

Tuesday to Sunday 11am – 4pm

Kitchen Dinner Service

Tuesday to Sunday 5pm – 8pm





Salads

SOLO HOUSE SALAD

Heirloom Tomato Varieties. Danish Feta.
Garden Leaves. Marinated Olives. Avocado.
Cucumber. Salted Pumpkin Seed Crunch.
Smoked Oregano Vinaigrette.

105

Add : Chicken

135

PROSCIUTTO & STILTON SALAD (N)

Prosciutto. English Stilton. Barley. Summer Peach.
Baby Spinach Fine Beans Pecan Nut Granola.
Dijon Mustard Dressing.

140

TUNA "POKE" SALAD

Seared Tuna. Avo. Red Kidney Beans.
Charred Corn. Scallions. Pickled Fennel.
Pak Choi Sesame. Chili & Lime Dressing

150

tapas

FISH CROQUETTE

Fresh Line Fish Cakes. Masala Pineapple Salsa.
Guacamole. Tagaroshi Aioli.

150

NORTH AFRICAN BARRAMUNDI

Crispy Polenta. Fresh Salsa.

95

OYSTER TRILOGY

Passion Fruit Black and Pepper. Wasabi Pickled Nori and Caviar.

120

Chef's Wine by the Glass Suggestion:
Steenberg 1682 Chardonnay MCC (R80)

PRAWN KATAIFI

Three Dips: Aioli. Ponzu Mayo. Hot African Pepper Sauce.

140

Chef's Wine by the Glass Suggestion:
Steenberg Sphynx Chardonnay (R60)

PORK TACO

Pickled Mushrooms. Edamame. Young Peas. Umami Dressing.

110

Chef's Wine by the Glass Suggestion:
Steenberg Semillon (R60)

BUNNY CHOW

Slow Roasted Lamb Neck Curry. Mango Atchar.
Mojito Yoghurt. Dombolo.

115

SHORTRIB

Pickled Mushrooms. Edamame. Young Peas. Umami Dressing.

145

Chef's Wine by the Glass Suggestion:
Steenberg Nebbiolo (R90)

BRAAI'ED SIRLOIN SOSATIES

Grassfed Beef. Oregano. Lemon.
Black Pepper. Coleslaw Salad. Sekelbos Mayo.

145

Chef's Wine by the Glass Suggestion:
Steenberg Catharina (R90)

MUSHROOM ARANCINI

Crispy Fried Wild Mushroom Risotto. Smoked Parmesan Creme.
Charred Balsamic Aubergine Puree. Basil Oil.

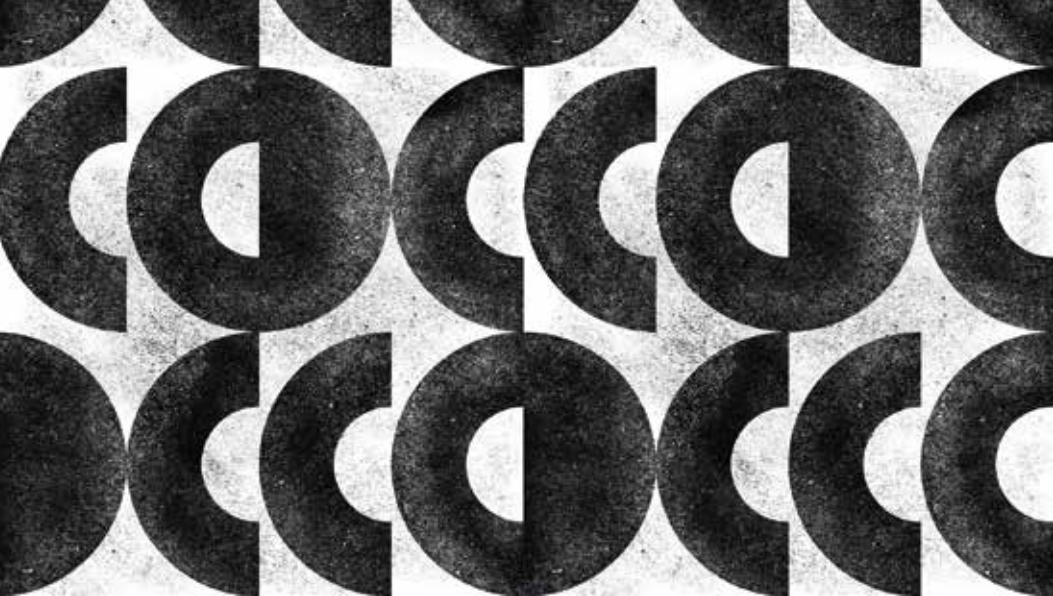
110

MEAT, CHEESE & OLIVES

Fine Selection of Local Artisan Charcuterie.
Cheeses. Olives. Dips.

250





Pasta

SEAFOOD GNOCCHI PUTTANESCA

Buttered Gnocchi. Prawns. Calamari and Mussels.
Spicy Puttanesca. Crispy Capers.
Citrus Crème Fraiche. Basil.

235

WILD MUSHROOM RISOTTO

Wild Mushroom. Mushroom Puree. Crispy Parmesan.
Deep-Fried Sage.

185

Add : Bacon

195

CHICKEN AND SMOKED PRAWN RIGATONI

Chicken and Chorizo. Baby Spinach.
Parmesan and Napoletana cream.
Roasted Garlic Puree. Baby Tomato.

215

Speciality dishes

SOLO WAGYU BURGER

Organic Wagyu. Bacon. Avocado. Smoked Cheese.
Sweet Onions. Rustic Fries. Biltong Mayo on a
Charcoal Marbled Burger Bun

185

FISH OF THE DAY

Dashi Broth. Bok Choy. Deep Fried Shimiji.
Pea, Edamame.

265

PORK BELLY

Butternut. Apple. Pomme Anna.
Walnut and Celery Chutney. Jus.

260

BABY CHICKEN

Grilled Artichoke. Truffle. Heirloom Tomato Melange.
Cos Lettuce. Parmesan Salad. Sun-Dried Tomato.
Jalapeño Pesto.

245

SALMON & TIGER PRAWNS

Morogo Risotto. Raw Garlic Dressing.
Lemon & Mustard Remoulade.

360



Speciality dishes

AUTHENTIC SOUTH AFRICAN GRILLS

RIBEYE ON THE BONE 500g

Parmesan Mash. Long Stem Broccoli.
Pickled Baby Onion. Roast Onion Puree.
Burnt Aubergine. Jus.

365

BEEF FILLET 300g

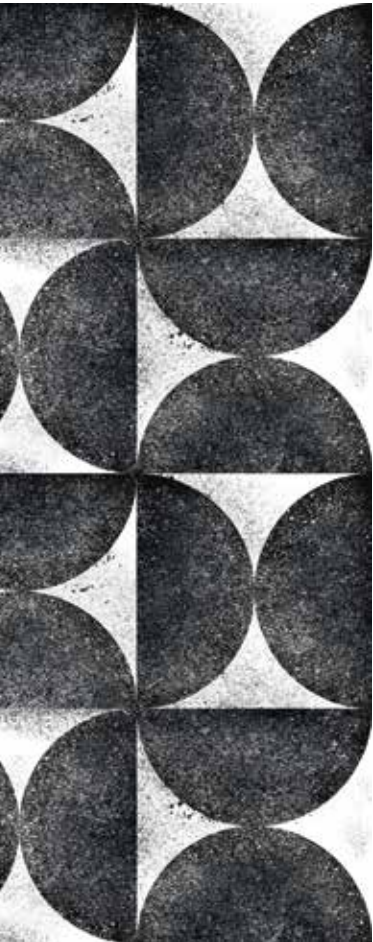
Parmesan Mash. Long Stem Broccoli.
Pickled Baby Onion. Roast Onion Puree.
Burnt Aubergine. Jus.

305

LAMB CUTLETS (N)

Lamb Loin Cutlets. Mushroom Risotto.
Chive Oil. Dukkah Spice.

315



Signature sushi

VOLCANO ROLLS (8 PIECE)

Tuna California Roll. Avocado Spring Onion topped with Salmon Spicy Mayo. Teriyaki Sauce. Bread Crumbs.

135

PRETTY IN PINK (4 PIECE)

Salmon Roses. Prawns. Caviar.

140

SOLO SIGNATURE ROLLS (8 PIECE)

Smoked Salmon & Avocado Roll. Cream Cheese. Salmon. Japanese Mayo.

145

DRAGON ROLL (8 PIECE)

Salmon Rainbow Roll. Tempura Prawn. Avocado. Spicy Mayo. Sriracha.

165

BAMBOO ROLLS (6 PIECE)

Cucumber Rolls. Tempura Prawns. Sweet Chilli Sauce. Mayo. Peppers. Coriander. Spring Onion. Steam Prawns.

149

PRAWN AVALANCHE (8 PIECE)

Prawn California Rolls. Deep Fried Shrimp. Avalanche Sauce Jus.

145

WICKED TUNA CRUNCH (8 PIECE)

Deep Fried California Roll. Tuna. Avocado. Cream Cheese. Sweet Chilli Mayo.

140

SAMURAI ROLL (8 PIECE)

Salmon & Avocado Roll. Avocado. Mayo. Caviar.

135

SMOKED SALMON ROULADE

Smoked Salmon. Cream Cheese. Caviar. Sriracha Sauce. Potato Half.

130

PLANET HOLLYWOOD ROLL (8 PIECE)

Shrimp Tempura. Avo. Cucumber topped with Spicy Soft Shell Prawns. Deep Fried Onion. Garlic Ponzu. Spicy Mayo. Teriyaki Sauce.

155

FIRE CRACKER (8 PIECE)

Tempura Fried Prawns. Cream Cheese. Avo. Sweet Chilli Mayo. Spring Onion. Ponzu Sauce.

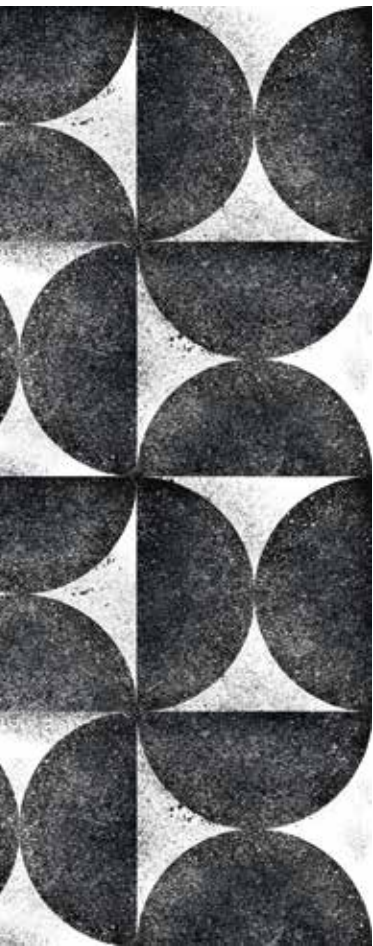
166

SPIDER ROLL (6PIECE)

Deep Fried Salmon. Avo. Cream Cheese. Spring Onion. Dragon Sauce. Teriyaki Sauce

139





Signature Sushi

SALMON STACK (8 PIECE)

Seared Salmon. Avocado. Sriracha Mayo. Rice. Seaweed. Fresh Coriander. Spring Onion. Ponzu Sauce.

135

TEMPURA PRAWN GRENADE (8 PIECE)

Tempura Prawn and Cream Cheese Roll. Avocado. Caviar. Teriyaki. Sriracha Mayo.

160

TIGER ON FIRE

Salmon. Avocado. Cream Cheese. Sriracha Mayo. Crispy Potato Nest. Spring Onion Teriyaki.

150

SALMON "POKE" BOWL

Diced Salmon. Rice. Avocado. Edamame Beans. Seaweed. Cucumber. Ginger. Spring Onion.

180

SALMON CARPACCIO

Salmon. Soya Sauce. Rice Vinegar. Ponzu Sauce. Spring Onion. Sesame Seeds. Togarashi Spice.

170

Sushi Platters

Sushi is only available as of 1 pm on a Tuesday and a Wednesday.

TIGER PLATTER (12 PIECE)

4 Piece Sushi Sliders. 4 Piece Samurai Roll. 4 Piece Prawn Avalanche.

285

DELUXE PLATTER (17 PIECE)

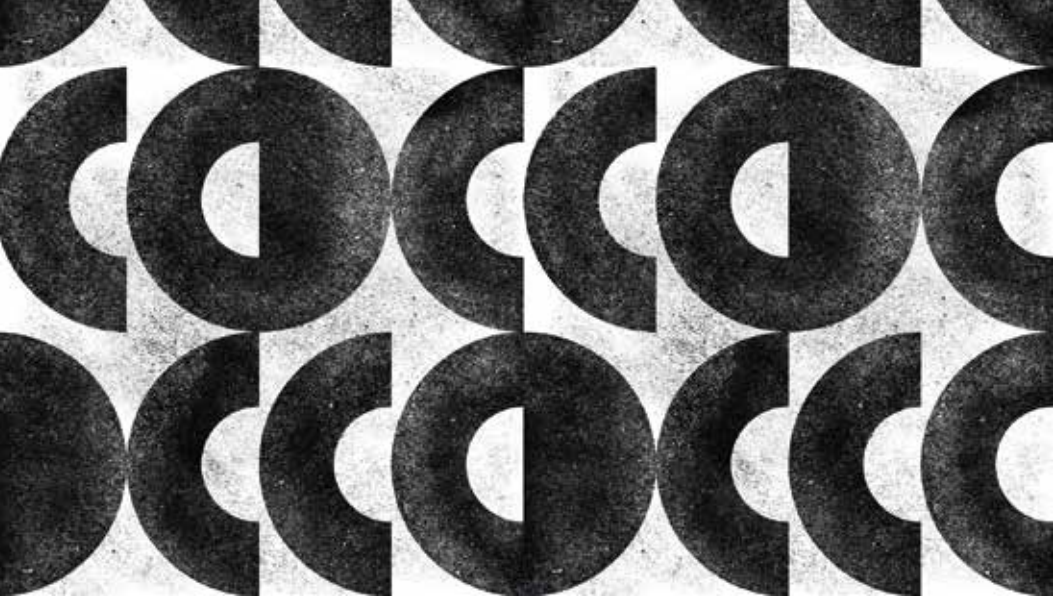
3 Piece Pretty In Pink. 6 Piece Bamboo Rolls. 8 Piece Volcano Rolls.

320

SOLO SIGNATURE PLATTER (29 PIECE)

3 Piece Wicked Tuna Crunch. 4 Piece Dragon Roll. 4 Piece Pretty In Pink. 6 Piece Sushi Sliders. 6 Piece Bamboo Rolls. 4 Piece Salmon Sashimi.

620



Desserts

AMARULA CHOCOLATE MOUSSE

Passion Fruit Curd. Pear Jelly. Shortbread Crumble.

110

STRAWBERRY CHEESECAKE

Chantilly Cream. Granadilla Emulsion. Berry Coulis.
Strawberry Jelly.

100

OPERA CAKE

Caramelised Mixed Berries. Coconut Soil.
Strawberry Ice-Cream.

100