

Morningside

Celebrating Life



@Signature_Rest



signature_sandton



Signature Restaurant Sandton

Sushi

Fashion sandwich (4 pieces)

- 215 Tuna, avocado and mayo
- 215 Chicken, avocado and mayo
- 215 Salmon, avocado and cream cheese
- 215 Prawn, avocado and mayo
- 225 Salmon, avocado and mayo
-

California roll (4 pieces)

- 205 Apple, cream cheese, red pepper and avocado
- 205 Spicy tuna and avocado
- 205 Prawn and avocado
- 205 Salmon and avocado
-

Sashimi (4 pieces)

- 225 Tuna
- 225 Seared tuna
- 225 Salmon
-

Nigiri (2 pieces)

- 205 Inar - bean curd
- 205 Tuna
- 205 Prawn
- 205 Eel
- 205 Salmon caviar
- 215 Salmon
-

Maki (4 pieces)

- 215 Avocado
- 220 Tuna
- 220 Salmon
- 220 Big roll - futo

Temaki - hand roll

- 205 Vegetarian
- 215 Prawn
- 215 Salmon
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Egypt - hand roll

- 215 Salmon pyramid, avocado and caviar
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- 215 *Crazy veggy*
- Brinjals, peppers, celery, sprouts and peanuts rolled with cucumber and sesame seed dressing
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225 *Triple layer*

- Rice, mayo, smoked salmon and caviar
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235 *Tibet - hand roll*

- Cucumber, avocado and pickled radish
-

Salmon roses

- 235 Salmon sashimi, mayo and caviar
- 245 Salmon sashimi, avo, mayo and caviar
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285 *Sashimi salad*

- Assorted sashimi on a bed of asian greens and rocket



665 *Combo platter*
California roll - 6 pieces
Maki - 2 pieces
Rainbow - 2 pieces
Sashimi - 2 pieces
.....

685 *Assorted platter*
Sashimi - 6 pieces
Nigiri - 4 pieces
California roll - 2 pieces
Maki - 4 pieces
.....

695 *Salmon platter*
Salmon temaki - 2 pieces
Fashion sandwich - 2 pieces
California roll - 2 pieces
Maki - 2 pieces
Nigiri - 2 pieces

675 *Signature platter*
Rainbow - 2 pieces
Maki - 2 pieces
Salmon roses - 2 pieces
Nigiri - 4 pieces
Sashimi - 2 pieces
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1250 *Royal platter*
Prawn assortment - 1 piece tempura,
1 piece sashimi, 1 piece grilled

Nigiri – 2 pieces salmon, 1 piece tuna

Sashimi – 3 pieces salmon, 3 pieces tuna,
3 pieces seared salmon

California Rolls – 3 pieces salmon
cream cheese, 3 pieces spring roll,
3 pieces torched rainbow

Salads and Soup

305 *Bouillabaisse soup*

Traditional seafood soup with fresh line fish and shellfish in a tomato and saffron broth served with rouille and homemade bread

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305 *Lobster bisque soup*

Slow roasted lobster with French mirepoix braised in fish stock and served with deshelled lobster meat and bread stick.

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235 *Chicken soup*

Slow braised chicken broth infused with mediterranean herbs and finished with cream

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235 *Roasted tomato and pepper soup*

Oven roasted tomatoes blended with peppers, served with garlic croutons and a sour cream swirl

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235 *Roasted pumpkin and red onion soup*

Pumpkin soup infused with thai flavours, coriander and a hint of cream

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245 *Slow roast tomato salad*

Served with anchovy, toasted walnuts, shaved parmesan, salsa verde and basil

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245 *Smoked salmon salad*

With cucumber ribbons, pickled cucumber, pickled onion rings, butter milk crème and dill oil



- 265 *Pear salad*
Grilled pear slices served with rocket leaves dressed in verjuice vinaigrette, pomegranate, and cremesola cheese
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- 285 *Signature summer salad*
Mixed lettuce with orange segments, strawberries, Granny Smith apples and orange vinaigrette
.....
- 285 *Signature greek salad*
Baby asian greens, tomatoes, onion, danish feta, avocado and pine nuts dressed with basil pesto vinaigrette

Salads and Soup (continued)

285 *Crispy calamari salad*

Fried calamari served with pickled vegetable ribbons salad, lemon gel and avocado and rocket foam

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285 *Chicken tandoori salad*

Tandoori spiced chicken breast, grilled to perfection placed on a bed of wild rocket leaves, parmesan shavings with a peppadew, cucumber and tomato salsa, drizzled with a sesame oil and coriander aioli

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285 *Traditional chicken caesar salad*

Grilled lemon and herb chicken breast, mixed baby lettuce, garlic and black pepper croutons, fresh parmesan shavings and caesar dressing

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305 *Beetroot goats cheese & carpaccio*

Candied walnuts, marinated goats cheese spheres, ostrich carpaccio and a compliment of raspberry gel

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365 *Prawn and avocado salad*

Grilled prawns, butter lettuce, hierloom tomatoes, cucumber ribbons with sauce marie rose

Starters

SQ *Oysters*

Options of: Tempura with celery relish, fresh with shallot vinaigrette OR fresh with crème cheese and caviar. All accompanied with pickled ginger

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SQ *Oyster, caviar & cream cheese*

Fresh medium cultivated oysters served with cream cheese, caviar, shallot vinaigrette and pickled ginger

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245 *Asian Dumplings*

Stuffed with chicken and flavoured with soy sauce and ginger, served with green onion and dried chilli

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255 *Mushroom tart*

Mushrooms roasted with basil, herbs, mozzarella and layered on a sweet tomato pronto and baked on a flaky pastry

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265 *Sesame beef*

With peanut salsa, marinated red pepper julienne, sweet potato crisps, coriander, spring onion and bean sprouts

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275 *Seared tuna*

Seared tuna loin served with horseradish crème, julienne apple, whole grain mustard and shaved fennel

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285 *Prawn springrolls*

With ginger lime and sweet soya dipping sauce

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285 *Corn and mussel chowder*

With potato, half shell mussels and crispy bacon bits, accompanied by garlic herb bruschetta

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285 *Charred Ostrich*

Spice rubbed charred ostrich served with marinated red cabbage, honey mustard crème, toasted pine nuts and sliced radish



295 *Phyllo parcels*

Baked feta in phyllo pastry, drizzled with thyme honey and toasted sesame seeds, served with a pear and micro herbs

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295 *Beef carpaccio*

Herb crust tenderloin, mushrooms, micro shoots, vinaigrette and parmesan shavings

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295 *Curried prawn & gnocchi*

Pan seared and seasoned prawns with gnocchi served with coconut curried sauce

.....

310 *Sweet pepper stuffed chicken*

Chicken fillet infused with herb flavoured farce, crumbles of greek cheese and peppadew, complemented by herb enhanced creamy pimienta sauce

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315 *Prawn cocktail*

Prawns served with crispy greens & avocado salad, drizzled with a homemade mayonnaise

Starters (continued)

305 *Fish cakes*

Thai style with mild wasabi mayo, lemongrass infused sweet chilli and salad of micro greens

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305 *Tempura prawns*

Tempura battered Mozambican prawns, deep fried and served with a lemongrass infused sweet chilli and tempura dipping sauce

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315 *Panko prawns*

Served with rocket and spiral cucumber and sesame seed, finished with chili mayo and sweet & sour sauce

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315 *Taco spiced beef tartar*

Taco spiced beef fillet served with pickled shemeji & baby onions, parmesan cream & crispy fried wontons

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325 *Linefish Cerviche*

Thinly sliced linefish marinated in lime & lemon zest vinaigrette, served with pickled fennel and fennel aoili drizzed with orange oil

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345 *Trio of tartar*

Consists of beef served with quail egg, seasoned tuna and salmon with avocado salsa, a taste sensation for all palates

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345 *Duck trio*

Marinated breast in Asian flavours – seared and served with homemade duck sausage, duck liver mousse and exotic mushrooms, complemented by an apple puree and pear crisps

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365 *Salmon Tartar*

Tian of Scottish salmon, tomato concassè and pickled cucumber beetroot carpaccio & champagne foam

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395 *Prawn, scallop & risotto*

Grilled prawns with pan fried scallop, set on a saffron enhanced risotto, caviar and saffron gel



High Seas

355 *Calamari*

Tender baby tubes pan-fried with lemon and garlic served with seasonal vegetables and sumo chips
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405 *Grilled line fish*

With soft herb crust, saffron new potatoes and micro herbs
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415 *Zucchini prawn pasta*

Tagliatelle pasta with zucchini string, garlic and lemon zest with olive oil and coriander
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435 *Prawn curry*

Simmered in traditional durban spices and tamarind, served with basmati rice, sambals and poppadom
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440 *Prawn pasta*

Pan fried prawns, mushrooms and asparagus in a cream based sauce, with a choice of penne, linguini or tagliatelle
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445 *Fillet of kingklip*

Served with wilted bok choy, sweet potato crisps and passion fruit gel
.....

465 *Salmon teriyaki*

Scottish salmon grilled to perfection, served with homemade pickled cucumber, honey glazed sweet potato rounds and served with teriyaki reduction and micro herbs
.....

475 *Asian salmon*

Seared salmon fillet, set on a teriyaki stir-fry, charred exotic mushrooms with a wasabi enhanced beurre blanc and a complement of a squid wafer
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475 *Chickpea salmon*

Baked salmon served on a bed of curried chickpeas, accompanied by asparagus spears, lime pickle, lime crème and chermoula sauce
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515 *Panfried seabass*

Served on a bok choy, creamy potato complimented by baby carrots finished with chimichurri sauce



- 515 *Salmon kingclip*
Fillet of kingclip stuffed with smoked salmon, served with sweet potato puree, sautéed spinach and a tomato beurre blanc
.....
- 515 *Scallops, prawns & black teriyaki rice*
Pan fried scallops and grilled prawns in lemon butter served with black teriyaki rice, seasoned veggies and drizzled with aioli
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- 515 *Soy glazed seabass*
Served with braised sweet potato, sauteed bok choy, marinated seaweed and panko crusted shimeji mushrooms
.....
- 545 *Salmon and prawn risotto*
Pan fried Scottish salmon with creamed horse radish, garlic, onions, arboris rice and white wine, finished with saffron and parmasan cream sauce and tempura prawns



Shellfish

Prepared the traditional Mozambican way and served with seasonal vegetables and savoury rice

SQ *Queen prawns*

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SQ *King prawns*

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SQ *Tiger medium prawns*

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SQ *Langoustines*

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SQ *Baby lobster*

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SQ *Lobster thermidor*

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SQ *Signature ladies platter*
Queen and langoustines

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SQ *Signature shellfish platter*
Combination of a baby lobster, queens and langoustines

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SQ *Seafood platter for two*
Baby lobster, queens and langoustines, calamari, mussels and line fish

Signature dishes

375 *Chicken carbonara linguine*

Poached chicken thighs, truffle and parmesan infused cream sauce, rocket and crispy crackling
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385 *Seared venison loin*

Served with charred butternut, butternut puree, baby potatoes, sauteed kale,
complimented with a blackberry jus
.....

405 *Ostrich fillet*

Grilled ostrich fillet with sweet potato and honey puree, red and yellow peppers and peppercorn sauce
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405 *Prawn & chick pea ragout*

Served with coriander oil and onion jus and complimented with smoked salmon mousse
.....

425 *Coffee rubbed fillet*

Rubbed in coffee infused blend of mild spices, twice baked potato, asparagus, fried exotic mushrooms
and creamed mushroom sauce.
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425 *Rosemary beef fillet*

Beef médallions styled fillet, served with rosemary mash, charred onions, broccoli with king oyster
mushroom, finished off with brioche crumbs and rosemary jus
.....

425 *Crispy Pork Belly*

Served with roasted sweet potato fondants, confit oyster mushroom, cauliflower puree,
red cabbage chutney, pineapple crisp & asparagus
.....

475 *Rolled lamb rump*

Served with million layered potatoes, lemon humus, marinated artichokes
and gremolata topped with crispy spinach



475 *Seafood pasta*

Grilled salmon, calamari and poached mussels in creamy based sauce with peas and a touch of garlic, with a choice of penne, linguine or tagliatelle

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495 *Beef tornado*

Charred grilled beef fillet, pommes dauphine, green bean and vine tomato salad topped with bearnaise sauce.

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510 *Oxtail*

Served on the bone with rice and saffron new potatoes

Signature dishes (continued)

515 *Lamb rump*

Roast rump of lamb with spicy tomato chutney, olive edible soil, cumin flavoured chick pea mash, parisian vegetables, braised lamb ribs and roasted red pepper puree with red pepper ash

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545 *Curry lamb shank*

Slow roasted curry infused lamb shank with garam masala, cinnamon and coriander, served with mash potato and seasonal vegetables

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575 *Beef T-bone*

500g grilled to perfection T-bone, served with potato mousseline, select seasonal veggies and bordelaise sauce

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595 *Bell pepper fillet*

Pan fried beef loin, wrapped in bell pepper, served on a peppery sauce and creamy potato, grill baby corn and asparagus spears

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645 *Paradise fillet*

Beef fillet grilled to perfection served with garlic snails and prawns, muesli powder, pan fried exotic mushrooms, potato terrine, basmati rice and port wine jus

Meat and poultry

Our meat is wet-aged on the premises for 21 days. Served with sumo chips, glazed baby vegetables and a choice of sauces: Mushroom 90, Blue cheese 95, Bearnaise 100, Pepper 95, Creamy garlic 95, Port wine jus 95, Cheese and mushroom 100 and Namibian truffle 125

365 *Rump*

405 *Rib eye*

435 *Fillet*

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355 *Flame grilled baby chicken*

Rubbed with maldon sea salt, fresh chilli and lemon, served with sumo chips

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365 *Baked chicken thighs*

With meticulously mixed sliced potatoes, onions and mushrooms, longstem broccoli and finished off with a creamy cider mustard sauce

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405 *Duck leg confit*

Slow braised sous vide style duck leg confit with a potato dauphinoise, honey glazed root vegetables and topped with fig preserve and port wine jus

410 *Pork ribs*

Prepared with soya, honey and ginger glaze, served with sumo chips

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410 *Prime rib*

Lazy aged prime cut, pearl barley risotto, sautéed seasonal vegetables and port wine jus

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435 *Awo fillet*

Beef fillet grilled to perfection, served on a bed of smoke potato mash and complimented with asparagus spears, grilled peppers and topped with café de butter.

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445 *Chimichurri ribeye*

Char grilled chimichurri ribeye on a bed of mushroom lentil ragout, topped with truffled babaganoush, crispy julienne potatoes and charred baby onions



495 *Duck breast ragout*

Pan fried duck breast laid on a bed of creamy spinach with leek ragout and honey glazed carrots, finished with cranberry jus.

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510 *Lamb chops*

French trimmed, rubbed with dukkah served with mint pea pûree and sumo chips

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515 *Hasselback lamb chops*

Lamb cutlets served with olive, tomato and pepper ratatouille and baked hasselback garlic butter potatoes

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525 *Beef fillet and mushroom royale*

Grilled beef fillet, oxtail-mustard and cheese croquette, confit mushroom potato, mushroom royale, slow roasted and grilled pearl onions, grilled zucchini, mushroom puree

Vegetarian

365 *Bean ragout*

Grilled carrot and red kidney bean ragout, served with coconut and almond gazpacho, poached white grapes, shaved asparagus and chive oil

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365 *Vegetarian pasta*

Grilled baby corn and peas, cumin and garlic infused olive oil and served with penne, linguini or tagliatelle

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365 *Blackened aubergine*

Served alongside spiced chickpeas, cumin yoghurt, watercress pesto, crisp sweet potato and paprika oil

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365 *Lentil Croquettes*

Served on a watercress pesto with lemon yoghurt, sour cherry gel, watercress rocket and herb oil

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375 *Spicy chickpea curry*

Melt in your mouth chick peas with sweet potatoes and coriander, finished off with baby spinach and served with basmati rice

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375 *Tortellini mushroom*

Dumpling filled with exotic mushrooms duxelle, red onion, parsley and light soy sauce, served with porcini mushroom consommé

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375 *Wild mushroom risotto*

Grilled exotic mushrooms pan fried in olive oil with arborio rice, white wine, vegetable stock and cream, finished with a splash of truffle oil, parmesan tuile, basil pesto and micro herbs





Dessert

225 *Trio of crème brûlée*

Vanilla, berry and bar-one crème brûlée served with almond tuile

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225 *Pineapple tart*

Pineapple tart fine topped with stewed pineapple salsa and whipped vanilla cheesecake, drizzled with a spiced rum syrup.

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225 *Pear Malva pudding*

With apricot jam and a spongy caramelized texture, served with butterscotch sauce

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225 *Berry and mascarpone cheese cake*

Fridge based and topped with mixed berry compote

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235 *American style baked cheese cake*

Served with berry compot and drizzled with mixed berry coulis

Minimum charge for dinner - R600 per person (excluding drinks). Variations may result in delays and additional charges. No cheques accepted.

- 235 *Berry semifreddo*
Set on baumkuchen and complimented with cannoli
.....
- 235 *Cinnamon french toast*
Cinnamon french toast topped with macerated strawberry compote,
decadent vanilla crème, and a shot of olorosso sherry
.....
- 235 *Chocolate brownie*
Dark chocolate brownie served with milk stout ice cream, chocolate crumb and butterscotch sauce
.....
- 235 *Cake of the day*
At the chef's whim! Please ask your waiter.
.....
- 240 *Signature soufflé*
Chocolate soufflé with pistachio sable on a pistachio ice cream
.....
- 245 *Lindt chocolate fondant*
Signature delight, served with homemade vanilla ice cream
.....
- 245 *Ferrero rocher tiramisu*
With chocolate fudge parfait, caramel gel, strawberry salsa and hazelnut crumble

Cheese and Fruit

- 325 *Fruit platter*
An assortment of exotic, soft and hard seasonal fruits
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- 375 *Cheese platter*
An assortment of semi firm and soft cheeses served with fruits, mixed nuts, pear chutney
and a selection of crackers and wafers.