

# signature

RESTAURANT

# MENU

UMHLANGA



signature

RESTAURANT

The Spiritual Home of

EST. 1824

The MACALLAN®

HIGHLAND SINGLE MALT
SCOTCH WHISKY

Minimum charge for dinner - R500 per person (excluding drinks). Variations may result in delays and additional charges. No cheques accepted.

*Umhlanga*

# Celebrating Life

@Signature_Rest
signature_umhlanga
Signature Restaurant Umhlanga

11/2026



# Sushi

*Fashion sandwich (4 pieces)*

235 Tuna, avocado and mayo
235 Chicken, avocado and mayo
235 Salmon, avocado and cream cheese
235 Prawn, avocado and mayo
245 Salmon, avocado and mayo

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*California roll (4 pieces)*

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

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*Sashimi (4 pieces)*

245 Salmon
245 Tuna

*Temaki - hand roll*

225 Vegetarian
225 Prawn
235 Salmon

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230 *Egypt - hand roll*
Salmon pyramid, avocado and caviar

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235 *Crazy veggy*
Brinjals, peppers, celery, sprouts and peanuts rolled with cucumber and sesame seed dressing

*Nigiri (2 pieces)*

225 Tuna
225 Prawn
235 Salmon caviar

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*Maki (4 pieces)*

225 Avocado
235 Tuna
235 Salmon

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235 *Triple layer*
Rice, mayo, smoked salmon and caviar

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*Salmon roses*

245 Salmon sashimi, mayo and caviar
265 Salmon sashimi, avo, mayo and caviar

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295 *Sashimi salad*
Assorted sashimi on a bed of asian greens and rocket

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

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

785 *Signature platter*
Rainbow - 2 pieces
Maki - 2 pieces
Salmon roses - 2 pieces
Nigiri - 4 pieces
Sashimi - 2 pieces

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

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1695 *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



# Soup

255 *Roasted tomato and pepper soup*
Oven roasted tomatoes blended with peppers, served with garlic croutons and a sour cream swirl

255 *Roasted pumpkin and red onion soup*
Pumpkin soup infused with thai flavours, coriander and a hint of cream

255 *Chicken soup*
Slow braised chicken creamy soup infused with mediterranean herbs and finished with cream

255 *Curried vegetable soup*
Curried vegetarian soup served with coconut curried sauce

255 *Mint and pea soup*
Pea soup seved with fresh mint, coriander and onions, meticulously blended together, seasoned with salt & pepper

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

385 *Lobster bisque soup*
Slow roasted lobster with French marepox braised in fish stock and served with deshelled lobster meat and bread stick.



# Salads...

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

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**305** *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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**305** *Signature summer salad*
Mixed lettuce with orange segments, strawberries, Granny Smith apples and orange vinaigrette

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**305** *Signature greek salad*
Baby asian greens, tomatoes, onion, danish feta, avocado and pine nuts dressed with basil pesto vinaigrette

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**385** *Prawn and avocado salad*
Grilled prawns, butter lettuce, hierloom tomatoes, cucumber ribbons with sauce marie rose



# Starters...

SQ *Oysters*
Tempura with celery relish and pickled ginger OR
Fresh, served with shallot vinaigrette and pickled ginger

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265 *Asian Dumplings*
Stuffed with chicken and flavoured with soy sauce and ginger, served with green onion and dried chilli

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275 *Salmon tartar*
Tian of scottish salmon, tomato concasse and pickled cucumber beetroot carpaccio
and champagne foam

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295 *Sesame beef*
Wtth peanut salsa, marinated red pepper julienne, sweet potato crisps,
coriander, spring onion and bean sprouts

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295 *Seared tuna*
Seared tuna loin served with horseradish crème, juliene apple, whole grain mustard
and shaved fennel

305 *Phyllo parcels*
Baked feta in phyllo pastry drizzled with thyme honey and toasted sesame seeds
served with a pear and micro herb salad

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305 *Prawn springrolls*
With ginger lime and sweet soya dipping sauce

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305 *Venison carpaccio*
Herb crusted and served with a parmesan – rocket salad and a spiced vinaigrette

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305 *Beef carpaccio*
Herb crust tenderloin, mushrooms, micro shoots, vinaigrette and parmesan shavings

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305 *Curried prawn & gnocchi*
Pan seared and seasoned prawns with gnocchi served with coconut curried sauce

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305 *Charred ostrich*
Spiced rubbed charred ostrich served with marinated red cabbage, honey mustard crème,
toasted pine nuts and sliced radish

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330 *Sweet pepper stuffed chicken*
Chicken fillet infused with herb flavoured farce, crumbles of greek cheese and peppadew,

# Starters

335 *Prawn cocktail*
Prawns·served with crispy greens & avocado salad, drizzled with a homemade mayonnaise

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

340 *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

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

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


BEAUMONT



# High Seas

375 *Calamari*
Tender baby tubes pan-fried with lemon and garlic served with seasonal vegetables and sumo chips

425 *Grilled baby kingklip*
With soft herb crust, saffron new potatoes and micro herbs

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

465 *Prawn pasta*
Pan fried prawns, mushrooms and asparagus in a cream based sauce, with a choice of penne, linguini or tagliatelle

465 *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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470 *Fillet of kingklip*
Served with wilted bok choi, sweet potato crisps and passion fruit gel

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480 *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

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485 *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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485 *Chickpea Salmon*
Baked salmon served on a bed of curried chickpeas, accompanied by asparugus spears, lime pickle, lime crème and charmoula sauce.

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535 *Panfried seabass*
Served on a bok choi, creamy potato complimented by baby carrots finished with chimichurri sauce

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535 *Salmon kingklip*
Fillet of kingklip stuffed with smoked salmon, served with sweet potato puree sautéed spinach and a tomato beurre blanc

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540 *Soy glazed seabass*
Served with braised sweet potato, sauteed bok choi, marinated seaweed and panko crusted shemiji mushrooms

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565 *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 a choice of rice or chips

**SQ** *Queen prawns*

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**SQ** *King 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*
Queens 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, prawns, calamari, mussels and line fish



# Signature dishes...

395 *Chicken carbonara linguine*
Poached chicken thighs, truffle and parmesan infused cream sauce, rocket and crispy crackling

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415 *Coffee rubbed fillet*
Rubbed in coffee infused blen of mld spices, twice baked poato, asparagus, fried exotic mushrooms and a creamed mushroom sauce.

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415 *Rosemary beef fillet*
Beef medallions styled fillet, served with rosemary mash, charred onions, broccoli with king oyster mushroom, finished off with brioche crumbs and rosemary jus

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

595 *Beef Wellington*
Fillet steak wrapped with bok choi, mixed mushrooms & pastry served with
pot wine jus, pickled onions & herb oil

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

440 *Ostrich fillet*
Grilled ostrich fillet with sweet potato and honey puree, red and yellow peppers and peppercorn sauce

465 *Crispy pork belly*
Served with roasted sweet potato, confit king oyster mushroom, cajun cauliflower puree,
pickled red cabbage, pineapple crisps, shaved asparagus and pineapple jus

495 *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

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

525 *Oxtail*
Served on the bone with rice and saffron new potatoes

670 *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

*Our meat is wet-aged on the premises for 21 days. Served with sumo chips, glazed baby vegetables and a choice of sauces: Mushroom 80, Blue cheese 85, Bearnaise 85, Pepper 85, Creamy garlic 85, Port wine jus 90, Cheese and mushroom 90 and Namibian truffle 125*

385 *Rump*

475 *Fillet*

495 *Rib eye*

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430 *Prime rib*
Lazy aged prime cut, pearl barley risotto, sautéed seasonal vegetables and port wine jus

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430 *Pork rib*
Prepared with soya, honey and ginger glaze, served with sumo chips.

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465 *Chimichurri ribeye*
Served on a bed of mushroom, lentil ragout, topped with truffled babaganoush,crispy julienne potatoes and charred baby onions

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525 *Lamb chops*
French trimmed, rubbed with dukkah served with mint pea pûree and sumo chips



# Poultry

375 *Flame grilled baby chicken*
Rubbed with maldon sea salt, fresh chilli and lemon, served with sumo chips

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385 *Baked chicken thighs*
Baked chicken thighs with sliced potatoes, onions and mushrooms, long stem broccoli and creamy cider mustard sauce.

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425 *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

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495 *Duck breast ragout*
Pan fried duck breast laid on a bed of creamy spinach with leek ragout and honey glazed carrots,



# Vegetarian

385 *Vegetarian pasta*
Grilled baby corn and peas, cumin and garlic in a creamy sauce and served with penne, linguini or tagliatelle

385 *Lentil croquettes*
Served on a watercress pesto with lemon yoghurt, sour cherry gel, watercress rocket and herb oillinguini or tagliatelle

395 *Spicy chickpea curry*
Melt in your mouth chick peas with sweet potatoes and coriander, finished off with baby spinach and served with basmati rice

395 *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...

245 *American style baked cheese cake*
Served with berry compot and drizzled with mixed berry coulis

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245 *Pear Malva pudding*
With apricot jam and a spongy caramelized texture, served with butterscotch sauce

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245 *Trio of crème brûlée*
Vanilla, berry and bar-one crème brûlée served with almond tuile

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245 *Berry and mascopone cheese cake*
Fridge based and topped with mixed berry compot

# Dessert

255 *Chocolate brownie*
Dark chocolate brownie served with milk stout ice cream, chocolate crumb and butterscotch sauce

255 *Cake of the day*
At the chef's whim! Please ask your waiter.

260 *Signature soufflé*
Chocolate soufflé with both pistachio sable and cinnamon sable on a pistachio ice cream

285 *Lindt chocolate fondant*
Served with mascarpone quenelle and preserved orange zest

285 *Ferrero rocher tiramisu*
With chocolate fudge parfait, caramel gel, strawberry salsa, hazelnut crumble and chocolate ganache



# Cheese and Fruit

365 *Fruit platter*
An assortment of exotic, soft and hard seasonal fruits
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395 *Cheese platter*
Semi- firm and soft cheeses, ranch dressing, tortilla chips and toasted brioche