

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

.....

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

.....

Sashimi (4 pieces)

245 Salmon
245 Tuna

Temaki - hand roll

225 Vegetarian
225 Prawn
235 Salmon

.....

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

.....

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

.....

Maki (4 pieces)

225 Avocado
235 Tuna
235 Salmon

.....

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

.....

Salmon roses

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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

.....

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*

.....

SQ *King prawns*

.....

SQ *Langoustines*

.....

SQ *Baby lobster*

.....

SQ *Lobster thermidor*

.....

SQ *Signature ladies platter*
Queens and langoustines

.....

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

.....

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

.....

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

.....

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

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 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



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*

.....

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

.....

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

.....

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

.....

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

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

515 *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.



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

.....

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

.....

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

.....

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
.....

395 *Cheese platter*
Semi- firm and soft cheeses, ranch dressing, tortilla chips and toasted brioche