

EMBARC

Since opening in 2020 by chef owner, Darren O'Donovan, we've always believed in seasonal ingredients treated with care and love. Our vision is simple: to create a space where intricate food, enthusiastic people, and thoughtful cooking come together. We cook with ingredients that are fresh, local and ever inspiring, sourcing ingredients from trusted farmers, fisheries, and artisans who share our commitment to quality and sustainability.

Each dish is a reflection of the season and our deep respect for the process. Our team is a passionate collective of chefs, servers, and creatives, each bringing their own experience and love for food and dining to the table. We work together to craft meals that are refined, expressive and exciting.

Thank you for joining us. We hope you feel the same care in our food, as we the team feel when preparing it.

THE KITCHEN TEAM

Thabo Phake. Zuko Molebatsi. Akhona Khumalo. Priscilla Ncube. Cynthia Bhebhe.

THE FRONT OF HOUSE TEAM

Heykin Moyo. Brian Ngcobo. Mzobanzi Ngwane. Bheki Mkhize. Lance Ncube.

SNACKS

Embarc Fries. Truffle. Parmesan. (V)	R60
Pork Belly. Gochujang Glaze. Sesame. (N)	R105
Crack Calamari. Misoyaki. Spring Onion. Bonito. Pink Ginger.	R95
Lamb Samosa. Green Sauce. Chutney.	R95
Sweet Corn 'Ribs'. Chipotle Mayo. Chimichurri. (VG)	R65
Trio of Oysters Dressed Oysters. Rooibos Nam Jim Mignonette Apple & Jalapeno	R130

SAVOURY

Hispi Cabbage. Rose Harissa. Tahini. (VG)(N)	R145	
Burrata. Naartjie. Kumquat. Orange. Grapefruit. Rooibos Dressing.	R165	
Tender stem Broccoli. Braai Spice. Cape Malay. Pumpkin Seed. (VG)	R120	
Line Fish Sashimi. Rooibos Nam Jim. Atchar Oil. Spring Onion. Apple.	R155	
Kataifi Prawns. Tum Yum. Soya. Orange. Coconut.	R175	
Calamari Noodles. Cashew XO. Curry Leaf. Masala Velouté. (N)	R165	
Dirty Bird. Deboned Chicken Thigh. Smoked Corn Custard. Slaw.	R150	
Seared Scallops. Tomato Beurre Blanc. XO. Chives.	R190	
Ox Tongue. Labneh. Fennel. Radish. Carrot. Black Label 'Jus'	R140	
Lamb Loin. Lamb Rib. Celeriac. Pap Fritter. Morogo.	R240	
Pumpkin Tortellini. Hazelnut. Miso. Pangritata. Lemon. (N)(V)	R150	R300
Porcini Risotto. Shiitake. King Oyster. Sage. Amasi Curd. (V)	R140	R280
Seafood Orzo. Kablejou. Mussles. Chokka. Harissa.	R200	R400
Ostrich Fillet. Porcini. Lentil. BBQ Mushrooms & Greens.	R180	R360

SWEET

Truffle Honey Fudge. French Toast. Smoked Stanford Cheese. Add 50ml <i>Villiera Dak Wijn 2023</i>	R120 R90
Basque Cheesecake. Blueberry. Amaretto Ice Cream. (N)	R110
Dark Chocolate. Chocolate Granola. Winter Berry. Fig Leaf. (N)	R100
'Strawberries & Cre..... No, let's do Custard'	R90
Sweet Corn. White Chocolate. Yuzu Fro-Yo. Polenta.	R105

Ask Your Waiter About Our Seasonal Tasting Menu On Offer.

All items on this menu have been prepared in a kitchen that may contain traces of nuts, soya, egg and shellfish. Please inform your waiter if you have any allergies or special dietary requirements.

(V)- Vegetarian

(VG)- Vegan

(N)- Nuts/Seeds