

EMBARC

Since opening in 2020 by chef owner, Darren O'Donovan, we've 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

Aren Pollack. Cameron Smook. Tayla Nixon-James. Priscilla Ncube. Cynthia Bhebhe.

THE FRONT OF HOUSE TEAM

Heykin Moyo. Brian Ngcobo. Mzobanzi Ngwane. Bheki Mkhize. Mpumelelo Bhebe

SNACKS

Herb Tossed Fries. Basil Aioli. Parmigiano Reggiano. (V)	R60
Korean Fried Chicken Wings. Gochujang Glaze. (N)	R75
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 Singing "Do You Like Pina Colada?"	R130

SAVOURY

Hispi Cabbage. Rose Harissa. Tahini. Za'atar. (VG)(N)	R145
Artichoke Agnolotti. Lemon Ricotta. Pangritata. Artichoke Velouté. (V)	R140
Sweet Pea Risotto. Smoked Pumpkin Seed. Goats Cheese. (V)	R140
Tender stem Broccoli. Peanut. Coconut. Lime. Thai Salad. (VG)(N)	R120
Line Fish Sashimi. Lime Leaf. Litchi. Coconut.	R155
Calamari Noodles. Cashew XO. Curry Leaf. Masala Velouté. (N)	R165
Prawn Wonton. Smoked Corn Custard. Asian Aromatics.	R150
Seared Scallops. Tomato Beurre Blanc. XO. Chives.	R190
Bokaap Linefish. Kimchi. Curry Leaf. Carrot. Cabbage.	R190
Chicken Roulade. BBQ Greens. Carrot Crisp. Chipotle.	R150
Ostrich Fillet. Hassle Back Potato. Coriander Seed. Charred Greens.	R180
Lamb Rump. Lamb Rib. Pinenut & Sultana. Courgette. Rosemary. (N)	R220

SWEET

Smoked Stanford Catalan. Honey Fudge. Chamomile. Sour Dough.	R120
Basque Cheesecake. Blueberry. Amaretto Ice Cream. (N)	R110
Dark Chocolate Torte. Fig Leaf Oil. Hazelnut. Pear. Lemon Balm. (N)	R100
Strawberry. Lemon Geranium. Rose. Verbena.	R95
Lemongrass Pannacotta. Ginger. Kiwi. Coconut. Lime Leaf.	R85

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