

AMÁN		
OCEAN'S PEARLY OYSTERS		
ASIAN		R49
BLOODY MARY		R49
CHAMPAGNE & STRAWBERRIES		R49
CLASSIC		R42
SRIRACHA & LIME		R56
🍷 YUZU SOYA & BERRY PEARLS		R55
🍷 BLOOD ORANGE GIN OYSTER		R62
🍷 SALMON TEMARI 4PCS		R152
Silky salmon temari, a touch of Sriracha salsa, whisper-thin nori & golden onion crisps		
🍷 AMAN NEW STYLE SASHIMI 4PCS		R183
Thinly sliced sashimi, coated with sesame seeds and flash-seared, served atop fresh cucumber spaghetti, finished off with a yuzu citrus soya drizzle		
FLAMED WAGYU URAMAKI 8PCS		R180
Avo roll topped with flamed Wagyu, chilli oil, mayo, caviar & jalapeño		
AMAN ROSES 3PCS		R130
Salmon roses with avo, topped with sticky tempura prawns		
SALMON / TUNA ROSES 3PCS		R98
Roses topped with cubed avo, kewpie mayo & caviar		
NEW STYLE PRAWN NIGIRI 2PCS		R90
Sushi rice topped with cooked prawn, crispy tempura crumbs, chilli teriyaki & jalapeño		
SALMON CRISPY ROLL 4PCS/8PCS		R135/R185
Crispy coated salmon salsa California roll, topped with sweet chilli mayo, teriyaki & crispy salmon skin		
PRAWN EBI ROLL 4PCS/8PCS		R140/R190
Prawn and avo rainbow roll, topped with sweet chilli rock shrimp & spicy mayo		
CALIFORNIA ROLL - SALMON/TUNA/PRAWN 4PCS/8PCS		R75/R115
California roll filled with avo, cucumber & kewpie mayo		
FASHION SANDWICH - SALMON/TUNA/PRAWN 4PCS/8PCS		R85/R125
Fashion sandwich filled with avo & kewpie mayo		
🍷 HAND ROLLS - SALMON/TUNA/PRAWN/ TEMPURA 1PC		R95
Sushi rice, avo, cucumber, spring onion, kewpie mayo and caviar & sesame seeds		
WASABI PARCEL 4PCS/8PCS		R95/R150
Salmon, avo & wasabi sandwiched in rice & nori, served on wasabi mayo		
EBI SALMON FIRE CRACKER 4PCS/8PCS		R140/R190
Crispy prawn & slaw California roll topped with spicy salmon, sweet chilli, teriyaki & spicy mayo		
🍷 TEMPURA AVO ROLL 4PCS/8PCS		R85/R115
Tempura avo rainbow roll topped with toasted sesame seeds, avo, mayo, pickled radish & tempura crunch		
SALMON ROCK DELUXE 4PCS		R120
Mini salmon bites, topped with rock shrimp salad, lime, teriyaki & chilli mayo		
🍷 SUSHI ON A STICK 1PC		R180
Cube-shaped sushi roll filled with cream cheese, cooked prawn & avo topped with smoked mayo, avo, roasted pistachio nuts & spring onion		
🍷🍷 CUCUMBER KIMCHI SALAD		R110
Diced cucumber Fried chickpeas Roasted honey butternut Butter lettuce Cubed avo Toasted sesame seeds Julienned carrots Blueberries Teriyaki dressing Roasted pecan nuts Herbed olive oil		
🍷 TOKYO BEEF SALAD		R160
Seared fillet of beef Cos lettuce Aman sassy garnish Rose avo Crispy rice Kewpie mayo dressing Ginger Spring onion 7 Spices		
CAESAR SALAD		R150
Grilled chicken breast Avo Streaky maple bacon bits Parmesan leaves Croutons Cos lettuce Classic anchovy dressing Egg		
🍷 VILLAGE GREEK SALAD		R110
Danish feta Tomato Cucumber Olives Pickled red onions Oregano Wild mint olive oil dressing		

SOME MEZE		
🍷 KRISPY FRIED HALLOUMI		R95
Golden brown halloumi rounds served on peppered rocket infused with Thai sweet chilli		
🍷 SPICY DIPPED TEMPURA PRAWNS 3PCS		R145
Charcoal infused tempura, plated on teriyaki & wasabi mayo		
🍷 BEEF CARPACCIO		R130
Layered and topped with honey mustard dressing, shaved Parmesan, pickled red onion, jalapeño & crispy rose capers		
WHITE WINE MUSSELS		R110
Full shell mussels, cooked in a wooded chardonnay, fresh coriander leaves & served with toasted ciabatta		
🍷 CHILLI CHORIZO LIVERS		R155
Sautéed peri-peri livers & chorizo with char-grilled flatbread		
🍷 CLASSIC FOCACCIA		R75
Roasted garlic, za'atar & oregano herbs		
🍷 3 CHEESE FOCACCIA		R105
Roasted garlic base Mozzarella cheese Feta cheese Blue cheese Oregano		
CLASSIC PERI-PERI CHICKEN LIVERS		R98
Creamy base served with toasted ciabatta bread		
BOEREWORS SMOOR		R125
Slow cooked Black Angus boerewors in a tomato & onion sauce, with char-grilled chilli flatbread		
KOREAN CHICKEN POPS		R110
Deboned chicken thighs crumbed and tossed in homemade Gochujang, with toasted sesame seeds & spring onion		
🍷 HOT BUTTER CALAMARI		R110
Grilled or fried tubes & heads, tossed with citrus hot butter, fresh lemon & herbs		
CHICKEN WINGS		R120
Peri-Peri BBQ		
🍷 HOT CHILLI WINGS		R165
Buttermilk marinated wings, dipped in our slow cooked habanero, fried till golden, served on smoked mayo & tomato chilli jam		
🍷 THE ITALIAN FLATBREAD		R185
Soft bread with fresh filling of rocket, burrata, prosciutto, cherry tomatoes, organum, olive oil & maple syrup garlic chilli dressing		
🍷 CIABATTA BLT		R150
Parmesan toasted ciabatta bread with fresh cos lettuce, Italian sausage spread, crispy bacon, basil pesto, melted mozzarella, sliced tomato, aged balsamic reduction & a touch of kewpie mayo		
🍷 POLO E SALMONE FLATBREAD		R185
Flame-grilled bread layered with crème fraîche, smoked salmon, cucumber slivers, topped with roasted pulled chicken, teeny tiny pickles & onions & rocket finished off with a ranch feta dressing		
🍷 SMOKEY BRISKET CIABATTA		R145
Parmesan toasted ciabatta filled with slow roasted smoky BBQ brisket, layered with melted American cheddar, tomato and sliced red & white cabbage, accompanied with pickles and a smoky jus		
🍷 AMAN SIGNATURE BURGER		R155
Toasted brioche bun, layered with 2 x 100g pressed beef patties, melted American cheese, all placed on butter lettuce, finished off with diced dill pickles, red onions & smoky BBQ mayo served with chunky fries		
🍷 HABANERO CRUNCH BURGER		R135
Double crunch chicken thighs tossed in Aman habanero chilli dip, American cheese, slaw, butter lettuce, smoky mayo, all served on a toasted brioche bun, served with chunky fries		
🍷 THE CHEESY DUO BURGER		R165
Toasted brioche bun, 2 x 100g beef patties on butter lettuce & tomato, topped with cheesy mac and cheese, crispy tacos & salsa, served with chunky fries		
🍷 GOLDEN HALLOUMI STACK		R140
Fried halloumi, tomato chilli jam, peppered rocket, tomato, crushed avo & onion in a bun, with chunky fries		
TACOS CHEESE BURGER 3PCS		R135
Cheese beef burger in soft-shell tacos with diced lettuce, diced onion & dill pickles		
🍷 TACOS PULLED BEEF 3PCS		R130
Sticky pulled brisket in soft-shell tacos with diced red cabbage & jalapeños		
TACOS SPICY CHICKEN 3PCS		R125
Gochujang deboned chicken thighs in soft-shell tacos with salsa & kewpie mayo		
🍷 CRIPSY CITRUS FISH TACOS 3PCS		R140
Crispy fried hake, pops, tossed in fresh lemon, dressed with coriander infused mayo, our Thai sweet chilli & finished off with sesame seeds		
🍷 CHILLI CON CARNE CHIMICHANGA		R165
Filled with beans, black rice, chilli beef, guacamole and American cheese, served with guacamole & sour cream		

SPECIALITY DISHES		
🍷 BLACK PEPPER CRUSTED RIB-EYE 400G		R375
Seared on a smoking hot skillet to lock in its natural juices, then finished in our wood-burning oven for a deep, smoky flavour. Brushed with a rosemary & Jack Daniels butter glaze and served on a bed of tenderstem broccoli with a touch of peppered cream sauce		
🍷 Cab Sauv - Springfield Methode Ancienne		
🍷 BONE MARROW TALLOW TUNA		R345
Pink peppercorn crusted tuna, seared on a hot skillet, brushed with bone marrow tallow, served with tenderstem broccoli & a rich, creamy teriyaki jus		
🍷 Pinot Noir - Louis Latour Valmoissine - Burgundy		
🍷 UMAMI CHICKEN ROULADE		R175
Crispy fried umami chicken, served on a beurre blanc, accompanied with hoisin teriyaki bok choy, butternut cubes & baby corn		
🍷 Ultra Brut Vintage - Graham Beck		
🍷 LAMBCETTA 300G		R285
Thinly sliced lamb belly, flame-grilled with citrus oreganum & wild mint infused butter, served on shoestring zucchini fries, accompanied with garlic tzatziki & salsa on the side		
🍷 Shiraz - Muratie Ronnie Melck		
🍷 THIGH CHICKEN CHOPS		R185
Two fire-grilled chicken thighs with lemon & oregano, served on crispy shoestring zucchini fries & tirokafteri		
🍷 Chenin Blanc - Fryer's Cove West Coast		
🍷 CONFIT BRISKET		R295
Tallow & herb-infused brisket, slow roasted for 8 hours, served lightly brushed with BBQ and crisped with buttery reduced confit sauce, served with tenderstem broccoli and a slice of ciabatta		
🍷 Red Blend - Vilafonté Seriously Old Dirt		
🍷 SLOW BRAISED SHORT RIB		R325
Fall off the bone beef rib prepared in a red wine jus, served on roasted butternut & potato mash, garnished with salsa verde		
🍷 Red Blend - Boschendal Black Angus		
🍷 ROSE DUCK MEDALLIONS		R255
Duck breast prepared on a hot skillet brushed with caramelised butter & fresh thyme, served on a bed of butternut & potato foam, lightly dressed with a berry coulis accompanied with sautéed bok choy & baby corn in hoison, finished off with truffle & Parmesan cheese		
🍷 White Blends - Muratie Laurens Campher		
🍷 CHEF'S SIGNATURE DISH		R375
Marinated fillet cubes infused in za'atar & pink peppercorn, served on a citrus beurre blanc cream with caramelised butter and wavy crispy chips		
🍷 Red Blend - De Toren Fusion V		
FILLET ON THE BONE 380G		R285
🍷 Red Blend - Vilafonté Seriously Old Dirt		
RIB-EYE ON THE BONE 400G		R335
🍷 Cab Sauv - Springfield Methode Ancienne		
PICANHA RUMP 350G		R195
🍷 Pinotage - Allée Bleue Estate Collection		
🍷 WET AGED SIRLOIN 250G		R170
🍷 Shiraz - Old Road Wine CO The Anvil		
🍷 AMAN BLACK ANGUS TOMAHAWK 700G		R595
🍷 Pinot Noir - Louis Latour Valmoissine - Burgundy		
GIANT BEEF RIB		R365
🍷 Pinot Noir - Louis Latour Valmoissine - Burgundy		
🍷 SKINNY LAMB CUTLETS 300G/600G		R295/R555
🍷 Shiraz - Muratie Ronnie Melck		
STICKY PORK RIBS 800G		R370
🍷 Cabernet Franc - Journey's End		
🍷 SPATCHCOCK BABY CHICKEN		R215
Lemon & Herb Smoky BBQ Peri-Peri		
🍷 Cinsault Rosé - Kleine Zalze		
Starch options available as add-ons		
🍷 7 WOOD-FIRED KING PRAWNS		R345
Garlic & Herb Lemon Butter & Chilli		
Starch options available as add-ons		
🍷 Chenin Blanc - Heritage Heroes The Anchor Man Old Vine		
🍷 CHARRED YAKITORI SALMON		R375
Flame-grilled salmon fillet brushed with yakitori, served with black rice & char-grilled tenderstem broccoli		
🍷 Grenache - Vriesenhof		
🍷 ORIENTAL CALAMARI		R210
Hot butter grilled tubes & heads infused with our signature Aman kimchi, accompanied with black rice & tenderstem broccoli		
🍷 Sauv Blanc - Kleine Zalze Cellar Selection		
BABY KINGKLIP ROYALE		SQ
Grilled baby kingklip with lemon butter sauce, crispy squid heads & grilled calamari		
🍷 Chardonnay - De Wetshof Bateleur		
🍷 BAKED SEABASS FILLAY		R270
Perfectly baked with fresh parsley and lemon, served on a beurre blanc cream & tenderstem broccoli		
🍷 Sauv Blanc - Buitenverwachting Maximus		
CRISPY BEER BATTERED HAKE & CHIPS		R170
Crispy fried hake, served with remoulade & pear slaw, with salt & vinegar chunky fries		
🍷 Sauv Blanc - Solitary Owl House		

LA PASTA DI CASA		
CHOICE OF:		
• Spaghetti	• Fettucine	• Rigatoni
SEAFOOD FETTUCCINE		R250
Prawns, calamari & mussels in a lemon white wine cream sauce topped with a grilled king prawn		
🍷 Chenin Blanc - L'Avenir Horizon		
POLLO FETTUCCINE		R170
Grilled chicken breast, Parmesan cheese, piquant pepper, cream charred tomatoes & chorizo crumble		
🍷 Rosé - Carmen Stevens Julie		
🍷 CREAMY SALMON PASTA		R245
A la crema base, smoked salmon flambéed in butter with sambuca, served with pasta of your choice		
🍷 Sauv Blanc - Kia Ora - New Zealand		
🍷 CHORIZO & PRAWN RIGATONI		R250
Sliced onion, cherry tomatoes, wild rocket sautéed in a creamy Napolitana sauce and a touch of chilli accompanied with toasted ciabatta		
🍷 Chardonnay - Grootse Post 'Pinch of Salt'		
🍷 LASAGNE APERTA		R185
Layers of slow cooked bolognese, creamy béchamel, on a whole peeled Napolitana and fresh pasta reimagined on the plate, finished with aged Parmesan & a touch of fresh herbs		
🍷 Pinotage - Allée Bleue Estate Collection		
🍷 PUTTANESCA PASTA		R135
Spaghetti Napolitana Mixed peppers Kalamata olives Mushrooms Fresh basil		
🍷 White Blends - Bosman Adama		
🍷 PASTA AL FORMAGGIO		R140
Creamy rigatoni baked in a rich blend of cheddar, topped with a golden, crispy crust, accompanied with toasted ciabatta on the side		
🍷 Chardonnay - Creation		
🍷 RRR - RIGATONI RAGU RUSTICO		R165
Slow roasted brisket & tender pulled pork, folded through fettuccine in a rich, slow cooked ragu, finished with fresh herbs & a touch of Parmesan		
🍷 Grenache - Kleine Zalze		
🍷 CLASSIC MARGHERITA		R120
Classic Italian pizza topped with rich Napolitana, creamy mozzarella & fresh basil leaves		
🍷 Pinot Noir - Creation Estate		
🍷 CHORIZO E FUNGI		R150
Classic Italian pizza topped with rich Napolitana, creamy mozzarella, grilled large black mushrooms, finished off with anchovies & peppered wild rocket		
🍷 Viognier - Nativo The Bees		
AMAN CHICKEN & AVO		R145
Pomodoro, mozzarella, smoky sauce chicken, sliced avo with mushroom & chilli mayo		
🍷 White Blends - Bosman Adama		
MEXICANO PIZZA		R155
Pomodoro, mozzarella, ragu bolognese, baked with red onion rings, roasted garlic, chorizo, finished off with sliced dill pickles		
🍷 Viognier - Nativo The Bees		
SEAFOOD PIZZA		R190
Pomodoro, mozzarella, prawns, mussels, calamari & garlic butter		
🍷 Chardonnay - Kleine Zalze Vineyard Selection		
🍷 CHICKEN LIVER LUX		R150
Fior di latte, Napolitana, peri-peri livers, chorizo, roasted red pepper, roasted garlic olive oil, finished off with chunky Danish feta cheese		
🍷 Petite Syrah - Carmen Stevens		
🍷 VERDURA PIZZA		R140
Mozzarella, Napolitana base, Kalamata olives, red peppers, red onion, Danish feta & mushrooms		
🍷 Grenache - Terra Linda		
🍷 CARNE MISTA		R180
Mozzarella, Napolitana base, pepperoni, pulled brisket, chicken thighs & avo finished off with chilli honey		
🍷 Merlot - Uva Mira The Mira		
🍷 CRISPY CARAMEL RIZOGALO		R105
Greek pudding dressed with toffee caramel, cinnamon & finished off with pistachio crumble		
🍷 AMAN BAKED CHEESECAKE SLICE		R90
Baked with a citrus ginger crumble served with a berry coulis		
🍷 CREAMY PANNA COTTA		R90
Creamy panna cotta infused with wild mint yuzu		
🍷 GOLDEN BROWNIE & TOASTED MARSHMALLOW ICE CREAM		R95
🍷 BAKLAVA & PISTACHIO ICE CREAM		R105
Layers of nuts & phyllo drizzled with honey syrup & served with pistachio ice cream		
STICKY BREAD PUDDING		R110
Sticky toffee bread pudding topped with pistachio butter, served with vanilla ice cream		
🍷 PISTACHIO NOIR TARTELETTE		R115
Charcoal infused tartelette base, filled with rose panna cotta & swiss pistachio cream		

OCEAN'S PEARLY OYSTERS

ARTISAN SUSHI

LEAFY SALADS

SOME MEZE

ARTISAN BREAD SELECTION

AMAN'S BURGERS

TACOS

SPECIALITY DISHES

WOOD-FIRED GRILLS

FROM THE OCEAN

LA PASTA DI CASA

LA CROSTA PIZZA

THE FINISHING TOUCHES

SHARING

- CHEF'S PLATTER**
Peri-Peri chicken livers | Boerewors smoor | Hot butter fried calamari | Spicy dipped tempura prawns | White wine mussels | Char-grilled za'atar flatbread | Crispy onion rings | Chunky salt & vinegar fries
Red Blend - Bernard Series The Maverick SMV

R785
- THE POLLO PLATTER**
Whole baby chicken | Korean chicken pops | Chicken wings | Hot chilli wings | Crispy onion rings | Chunky salt & vinegar fries
Vintage Demi-Sec - Amari Lush

R765
- NEPTUNE PLATTER**
Crispy hake fillets (2) | Wood-fired king prawns (7) | Hot butter fried calamari | Hibachi salmon skewers | Tempura fried oysters (6) | Crispy onion rings | Chunky salt & vinegar fries
Chardonnay - UVA Mira The Mira

R1,625
- AMAN MEAT PLATTER**
Fillet on the bone (380g) | Sliced tomahawk (850g) | Lambcetta (300g) | Sticky pork ribs (800g) | Giant beef rib | Crispy onion rings | Crispy spring onion | Chunky salt & vinegar fries | Mac & cheese
Red Blend - Vilafonté Series M

R2,475
- THE SUSHI PLATTER**
Ebi salmon fire cracker 8pcs | Flamed wagyu uramaki 8pcs | Wasabi parcel 8pcs | Salmon roses 3pcs | Aman roses 3pcs | New style prawn nigiri 2pcs | Prawn california roll 8pcs
Brut NV - Graham Beck

R950
- WINGS, RIBS & MEAT PLATTER**
Hot habanero wings | Sliced wet aged sirloin 250g | Black Angus boerewors | Sticky pork ribs (800g) | Cheesy garlic flatbread | Crispy onion rings | Chunky salt & vinegar fries
Classic Red - Mitres Edge NVME

R970

ADD THE SAUCES

- Brandy Mushroom
- R54
- Creamy Peri-Peri
- R45
- Four Cheese
- R59
- Cheesy Peri-Peri

R58
- Pink & Green Peppercorn Sauce

R50
- Honey Bourbon Garlic Butter
- R50
- Teriyaki Sauce
- R45
- White Wine Garlic Cream
- R58

ALL ABOUT THE SIDES

- Black Rice
- R45
- Cabbage Slaw with Remoulade
- R45
- Char-Grilled Vegetables
- R50
- Char-Grilled Za'atar Flatbread
- R30
- Crispy Onion Rings
- R50
- Crispy Zucchini Fries

R50
- Crushed Truffle Parmesan Baby Potatoes
- R55
- Garlic Cheese Flatbread
- R50
- Creamed Spinach

R62
- Herbed Butter Jasmine Rice
- R45
- Charred Tenderstem Broccoli
- R60
- Roasted Bone Marrow
- R105
- Roasted Butternut & Potato Mash
- R45
- Rocket, Avg, Pickled Red Onion With Creamy Whipped Feta Salad
- R62
- Chunky Salt & Vinegar Fries

R45
- Opal Olives

R89



“At AMÁN we believe in equitable sharing. Your tips are shared wholly amongst all our staff members.

We thank you for your gratuity.”

- 011 656 9720
- Aman Woodmead
- @aman_woodmead
- @amanwoodmead

- NEW
- |
- VEGAN
- |
- VEGETARIAN
- |
- WINE RECOMMENDATION

Allergens: Prepared in a kitchen that handles shellfish, dairy, gluten, nuts, and soy.