



LET'S START

CRISPY SALT AND PEPPER SQUID OR TEMPURA BABY VEG

with mango, smoked chilli oil + a nori mayo

squid

120

(V) tempura baby veg

105

TUNA TATAKI

120

Asian greens, crispy nori, rice paper and spring onion

(V) MUSHROOM ARANCINI

115

Truffled Mayo, pickled and sautéed mushroom

SPRINGBOK CARPACCIO

125

Wild rocket, Parmesan, mustard dressing, pickled mustard seeds

MAINS

(V) WINELANDS BURRATA

165

*Marinated burrata, baby greens, roasted medley of tomato,
carta di musica with basil pesto*

RUMP

225

Potato croquette, charred baby gem with baby onion

FILLET

255

Side of your choice + sauce

HERB CRUSTED LAMB

255

Served with Pomme Anna, parsnip and red wine jus

TRUFFLE MUSHROOM RISOTTO

170

Truffel cream + sautéed wild mushrooms

+ add bacon or chorizo

30

(V) BUTTERNUT GNOCCHI

170

Butternut Dressed in burnt sage butter

MOULES MARINIÈRE

200

*Steamed in white wine with garlic herbed cream, served with
a side of fresh baguette*

CHICKEN TIKKA MASALA CURRY

165

A side of basmati rice and traditional sambals + crispy papadam

GRILLED KINGKLIP

230

Curry velouté, courgette, broccolini, mussels, crisps



SIDES

*green salad / greek salad / roasted veg /
parmesan fries / smashed potato / truffle fries* each **45**

TRUFFLE FRIES **60**

SAUCES

béarnaise / pepper / blue cheese / mushroom each **40**

SV SIGNATURE CAFÉ DE PARIS **45**

SWEET

LE PETIT ECLAIRS **79**
with whipped cream + salted caramel sauce

SLICE OF CAKE **65**

SV TIRAMISU **89**

SELA VIE SURPRISE **SQ**
dessert of the day

UNFRAMED GELATO
please enquire with your waitron about the flavour selection

1 scoop **42**

2 scoops **72**

3 scoops **92**

+ add topping **10**