



# Brown Sugar

O C E A N S

F O O D M E N U

# STARTERS AND TAPAS

## OYSTERS

KNYSNA OYSTERS SERVED WITH A CHAMPAIGN MIGNONETTE

R62

## CREAMY PRAWN

GRILLED TIGER PRAWNS WITH A GARLIC CREAM SAUCE AND GRILLED SWEET CORN

R90

## MUSSEL POT

WHITE WINE STEAMED MUSSELS, ONIONS AND GARLIC AND COCONUT CREAM AND FRESH HERBS

R131

## TEMPURA PRAWNS

DOUBLE COATED PRAWNS SERVED WITH WASABI MAYO AND TAGARASHI SPICE

R134

## SALT AND PEPPER SQUID

CALAMARI TUBES AND TENTACLES, BUTTERMILK SOAKED AND DUSTED IN RICE FLOUR SERVED WITH BLACK GARLIC AIOLI AND SPICY AIOLI

R116

## SMOKED LAMB RIBS

AMERICAN STYLE SMOKED LAMB RIBS FINISHED ON THE JOSPER GRILL SERVED WITH HONEY MUSTARD SLAW

R138

## SOET LAMB CHOPS

BOLDLY SEASONED LOIN CHOPS CHARCOAL GRILLED OVER CHARCOAL AND SERVED WITH A SALSA VERDE AND TZATZIKI

R136

## SMOKED BRISKET SLIDERS

CLASSIC SLIDERS SERVED WITH 8HR SMOKED BRISKET AND COLESLAW

R155

## TRUFFLE FRIES(V)

SKINNY FRIES DUSTED OFF WITH TRUFFLE POWDER AND TOPPED WITH PARMESAN

R95

## KOREAN FRIED CHICKEN THIGHS

BONELESS CHICKEN THIGH PIECES, TOSSED IN A GOCHUJANG SAUCE AND SERVED WITH A SESAME AIOLI AND SPRING ONION

R109

## HONEY SIRACHA WINGS

40G WINGS TOSSED IN A SIRACHA SAUCE GLAZE, SERVED WITH A HORSE CREAM DIP TOPPED WITH TOASTED MACADAMIA NUTS

R41

## STICKY WINGS

110G DOUBLE COOKED WINGS TOSSED IN A SOY AND SESAME OIL GLAZE SERVED IN A CREAM CHEESE LIME DIP AND TOPPED WITH A TOASTED MACADAMIA NUT CRUMBLE

R129

## PERI-PERI LIVERS

SMOKED PAPRIKA DRIZZLED CHICKEN LIVERS WITH SEARED AND SERVED WITH THE BROWN SUGAR PERI-PERI SAUCE SERVED WITH NAAN BREAD

R98

## SMOKEY PORK RIBS

DOUBLE COOKED PORK RIBS, FINISHED OFF THE CHARCOAL GRILL WITH A SWEET AND SOUR SAUCE

R120

## YAKITORI EGGPLANT (V)

TERIYAKI MARINATED EGGPLANT AND CHARCOAL GRILLED SERVED ON A BED OF COCONUT RICE AND PICKLED GINGER

R40

## GRILLED CORN (V)

GRILLED CORN RIBS TOSSED IN BUTTER WITH LIGHT SPICES AND FINISHED OFF WITH PARMESAN AND CHILI OIL

R45

## AL FUNGI ARANCINI (V)

MUSHROOM ARANCINI SPHERES; PANKO CRUMBED SERVED ON A POMODORO SAUCE

R65



# BURGERS

ALL OUR BURGERS ARE MADE WITH AN INHOUSE BRIOCHE BUN AND COME STANDARD WITH HAND CUT CHIPS

## BROWN SUGAR BEEF BURGER

ONION; TOMATO; PICKLE; 2X100G SMASHED BEEF PATTIES;  
BROWN SUGAR AIOLI; CHEDDAR CHEESE; HAND CUT FRIES

R175

## CHICKEN PARMESAN BURGER

PARMESAN AND PANKO CRUMB; HONEY AND MUSTARD  
COLESLAW; SWEET PICKLE; SPICY AIOLI

R161

## PERI-PERI CHICKEN BURGER

CHARCOAL GRILLED CHICKEN FILLET; BROWN SUGAR  
PERI-PERI SAUCE; PICKLED JALAPENO; TOMATO SLICE;  
FRESH LETTUCE LEAF; SLICED RED ONION

R156

## WAGYU BEEF BURGER

DOUBLE WAGYU PATTY; CRISPY ONION; GUACAMOLE;  
CHEDDAR CHEESE; TRUFFLE AIOLI; MUSTARD AIOLI

R213

## PULLED LAMB BURGER

ROASTED AND PULLED LAMB SHOULDER; TZATZIKI; SALSA  
VERDE AIOLI; SEMI SUNDRIED TOMATOES;  
BROWN SUGAR AIOLI

R176

## SURF AND SMOKE BURGER

BUTTER POACHED TIGER PRAWNS; DEBONED SMOKED  
BEEF RIBS; BROWN SUGAR AIOLI; CARAMELIZED ONION;  
PERI-PERI AIOLI

R187

## UPGRADES AND ADD ONS:

● GUACAMOLE OR AVO

R50

● BACON

R50

● EGG

R20



# PASTAS AND RISOTTO

## PASTA ALFREDO

GRILLED CHICKEN FILLET; SOFRITO; CREAM; BECHAMEL SAUCE; WHITE BUTTON MUSHROOMS; HANDMADE PASTA

R139

## POLLO VERDE

GRILLED CHICKEN FILLET; OLIVES; GARLIC; PESTO SAUCE; WILD ROCKET LEAVES; CHEESE CURDS

R141

## OXTAIL RAGOUT

SLOW BRAISED OXTAIL RAGOUT; TOMATO-BASED SAUCE; SOFRITO; SUNDRIED TOMATOES; PARMESAN; HANDMADE PASTA

R152

## SEAFOOD PASTA

STEAMED MUSSELS; PRAWN TAILS; CALAMARI TUBES AND TENTACLES; TOMATO BISQUE; WHITE WINE; CREAM; CHILIES; SUNDRIED TOMATOES

R156

## SPICY PRAWN PASTA

GRILLED PRAWN TAILS; SPICY RED PEPPER SAUCE; CREAM; HANDMADE LINGUINE PASTA

R186

## POMODORO AND BASIL (V)

TOMATO BASED SAUCE; GARLIC; BUFFALO MOZZARELLA; FRESH BASIL

R128

## WILD MUSHROOM RISOTTO (V)

WILD MUSHROOMS; ARBORIO RICE; DRIED MUSHROOM STOCK; TRUFFLE OIL; PARMESAN AND BUTTER

R139

## RISO PAELLA

GRILLED PRAWNS; CALAMARI TUBES AND TENTACLES; GRILLED CHORIZO; PAPRIKA; SAFFRON BOMBA RICE; BLACK GARLIC AIOLI; LIME JUICE

R195

## CRAYFISH RISOTTO (SQ)

CRAYFISH BISQUE; BUTTER POACHED CRAYFISH TAILS; SUNDRIED TOMATO; FRESH TOMATO; LIME JUICE; BUTTER AND GRANA PADANO



# MAINS

## BROWN SUGAR PRAWNS

6 TIGER PRAWNS GRILLED OVER CHARCOAL AND FINISHED OFF IN GARLIC BUTTER SERVED WITH SAVOURY COUSCOUS AND A CHOICE OF LEMON BUTTER OR PERI-PERI SAUCE

R295

## BABY CHICKEN (1/2) OR (FULL)

TRIPLE COOKED CHICKEN FINISHED OFF WITH A SWEET AND SPICY CHILI SAUCE, SERVED WITH SEASONAL VEGETABLES AND GARLIC BABY POTATOES

R120/ 240

## BRAISED BEEF SHANK (OSSO BUCCO)

SLOW BRAISED HEARTY SHANK OF BEEF, SERVED WITH TURNED VEGETABLES ON A BED OF POTATO PUREE WITH A RED WINE JUS

R215

## WHOLE RED SNAPPER

SEASONAL WHOLE FISH DUSTED IN A ZESTY RICE FLOUR MIXTURE AND DEEP FRIED TO A CRISPY TEXTURE, SERVED WITH A SPICY THAI CHILI SAUCE AND A SIDE OF SEASONAL VEGETABLES

R495

## GRILLED WEST COAST SOLE

GRILLED WEST COAST SOLE FINISHED OFF IN A CAPER AND GARLIC LEMON COMPOUND BUTTER, LEMON THERMIDOR SAUCE SERVED WITH TURNED VEGETABLES AND GARLIC ROSEMARY BABY POTATOES

R186

## LINE FISH OF THE DAY

ASK YOUR WAITER ABOUT THE DAILY SERVING AND SET FOR THE LINE FISH OF THE DAY DUE TO EVER CHANGING SEASONS AND ALL FISH ARE BOUND TO HOW THE LOCAL FISHERMAN CATCH FRESH LINE FISH.

R310

## NORWEGIAN SALMON

GRILLED AND GLAZED WITH A TERIYAKI SAUCE, SERVED WITH A PEAL BARLEY SALAD OF PICKLED FENNEL, TENDER STEM BROCCOLI, COCKTAIL TOMATOES, BABY SPINACH AND PEA SHOOTS

R327

## BRAISED BEEF SHORT RIB

BRAISED BEEF SHORT RIB, SERVED WITH A WILD MUSHROOM RISOTTO AND SEASONAL VEGETABLES, A ROASTED CARROT PUREE, A REDUCTION FROM THE BRAISING LIQUID AND TOPPED WITH A CRISPY ONION CRUMBLE

R205

## GRILLED PORK CHOP

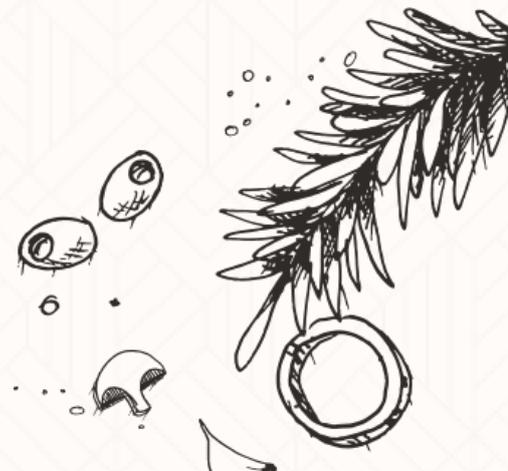
500G PICKLED PORK CHOP CHAR GRILLED OVER COALS ACCOMPANIED BY A SWEET POTATO PUREE, TEMPURA VEGETABLES, PICKLED APPLE AND A STONE FRUIT GASTRIC

R198

## SEAFOOD PLATTER

A COMPILATION OF FRUIT FROM THE SEA CONSISTING OF BLACK TIGER PRAWNS, CALAMARI, CRAYFISH, A FILLET OF FISH, MUSSEL POT ACCOMPANIED BY 2 GARLIC KNOTTED BREAD ROLLS, CHIPS AND A SAUCE OF YOUR CHOOSING EITHER PERI-PER OR LEMON BUTTER SAUCE

R198



# FROM THE JOSPER GRILL

CHOOSE 2 SIDES TO ACCOMPANY THE STEAKS AND A SAUCE ALL ARE ACCOMPANIED BY A BONE MARROW COMPOUND BUTTER.

400G RIBE EYE STEAK R410

400G LAMB CHOPS R375

750G T-BONE STEAK R415

GRILLED GOAT CHOPS R352

800G TOMAHAWK STEAK R597

350G WAGYU STEAK R932

250G BEEF FILLET R310

1KG FLORANTINE STEAK R536

## ISITHEBE PLATTER

750G T-BONE STEAK; 100G SKINNY LAMB CHOPS;  
PORK RIBS; CRISPY GRILLED BEEF TONGUE; SERVED WITH  
STEAMED BREAD; HAND CUT CHIPS AND A SIDE OF CHAKALAKA

R1650

## BROWN SUGAR PRIME STEAK PLATTER

A PREMIUM SELECTION OF MEAT CONSISTING OF: 750G  
T-BONE STEAK; 800G TOMAHAWK STEAK; 300G LAMB  
CHOPS; SMOKED LAMB RIBS; 4 SMOKED BRISKET SLIDERS;  
SMOKED BEEF RIBS SERVED WITH A SIDE OF TOMATO SALSA;  
GRILLED CORN; STEAMED BREAD OR GARLIC BREAD; HAND CUT  
CHIPS; A SAUCE OF YOUR CHOOSING AND CHAKALAKA

R2045

## SIDES

HAND CUT CHIPS R70

MASH POTATOES R78

SEASONAL VEGETABLE R55

SKINNY FRIES R65

GARLIC AND ROSEMARY BABY POTATOES R65

GARLIC AND ROSEMARY BABY POTATOES R65

PERI-PERI SAUCE R45

SALSA VERDE SAUCE R45

CHIMICHURRI SAUCE R45

BLACK PEPPERCORN SAUCE R55

MUSHROOM SAUCE R55

SIDE SALAD R65

GRILLED SWEET CORN R45







# Brown Sugar

O C E A N S

D R I N K S M E N U



# W E L C O M E

Our selection of beverages has been carefully curated with your enjoyment in mind. We guarantee a superior experience in food, drinks, and atmosphere, all while celebrating the rich essence of Brown Sugar.



# CHAMPAGNE



# C H A M P A G N E

Mumm Brut	R1800	R370
Mumm Rose	R1800	
Mumm Brut Rose	R2000	
Mumm Le Demi Sec	R2000	
Perrie Jouet Brut	R8400	
Perrie Jouet Rose	R12 900	
Cristal Brut	R17 750	
Cristal Rose	R32 500	
Dom Perginon Brut	R11 250	
Dom Perginon Rose	R11 875	
Veuve Cliquot Brut	R1750	R390
Veuve Cliquot Rose	R2250	
Veuve Cliquot Rich	R2750	
Armand de Brignac Gold	R17 000	
Armand de Brignac Rose	R24 000	
Armand de Brignac Limited Edition	R20 000	
Laurent -Perrie Brut	R2400	
Laurent -Perrie Cuvee Rose	R1800	
Dom Ruinart Blanc De Blanc Brut	R4400	
Dom Ruinart Rose	R4250	
Dom Ruinart Rose Brut	R10 050	

## M C C

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Krone Borealis	R550	R200
Krone Rose	R550	R200
Graham Beck NV	R575	
Graham Beck Rose	R675	
Dalla Cia Bullicante Pinot Grigio	R550	

W I N E



EXPERIENCE EXCEPTIONAL



DE TOREN  
PRIVATE CELLAR

FUSION V  
2019 VINTAGE

*[Signature]*  
CELLAR MASTER

CABERNET SAUVIGNON  
MALBEC • CABERNET  
FRANC • MERLOT  
PETIT VERDOT

EXPERIENCE EXCEPTIONAL

# W H I T E   W I N E

## SAUVIGNON BLANC

Southern Right	R320
Iona	R360
Neil Ellis	R320
Constantia Glen	R490
De Grendel	R330
La Motte	R310
Diemersdal	R310
Rustenburg	R675
Lismore	R900
Bouchard Finlayson	R300
Springfield Life from Stone	R390

## CHENIN BLANC

Babylonstoren	R300	
Allesverolen	R300	R100
De Morgenzon Reserve	R990	
AA Badenhorst	R360	R120
Honey Bunch	R550	

## CHARDONNAY

Klein Constantia	R405
Hamilton Russel	R1350
Glen Carlou	R450   R150
Meerlust Chardonnay	R750
Groot Constantia	R750
Dewetshof	R330   R100
Glenelly unwooded	R330   R110
Delaire Graff	R600
Jordan Nine Yards	R1200
Baronne Chardonnay	R345

## WHITE BLENDS

Buitenverwachting	R300   R100
Buiten blanc	
Demorgenzon	R495
Maestro white	
Springfield Miss Lucy	R480
Ashbourne Sandstone	R600
Lismore Viognier	R500
Hartenberg Reisling	R350
De Krans white Moscato	R250
Moscato classic	R260

# R O S É

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Whispering Angel	R960	R320
L'Esclans Garrus	R990	
L'Esclans Rock Angel	R1 380	
Leeuwenkuil	R375	R125
Babylonstoren	R450	
Warrick First Lady	R330	
Delaire Graff Rosè	R300	
Secateurs	R900	
De Krans Moscato.	R250	

# RED WINE

## CABERNET SAUVIGNON

Durbanville	R475	R155
Boekenhoutskloof Stellenbosch	R1125	
Rust n Vrede	R1200	
Allesverloren	R900	R300
Kanonkop Kadette Cab/Sauv	R480	
Le Riche	R900	
Springfield Methode Ancienne	R1100	
Springfield WholeBerry	R550	
Springfield Work of time	R610	
Remhoogte	R850	
Chamonix Cab Frank	R600	

## MERLOT

GlenCarlou	R480	R120
Muratie	R630	
Thelema	R840	
Meerlust	R900	
Raibows End	R750	
Fleur du cap	R450	
Jordan black magic	R550	
Plaisir	R590	
Eagles Nest	R550	

## SHIRAZ

Allesverloren	R450	
De Grendal	R390	
Dubarnville	R450	
Rust & Vrede	R800	
Manor House	R390	R95
Rustenberg	R900	
Neil Ellis	R950	
Fleur du cap	R390	R95
Remhoogte	R850	
12 Miles Syrah	R540	

## PINOTAGE

Southern Right	R900	
Kanonkop	R1230	
Ashbourne	R1770	
Durbanville	R570	
Fleur du cap	R540	R180

## PINOT NOIR

Hamilton Russel	R1830	
Lismore	R1650	
Iona Mr P	R1260	
Chamonix Pinot Noir Reserve	R950	

## DESSERT WINES

Klein Constantia	R4200	R380
Vin de Constance		
Mullineux straw	R1600	R160

## RED BLEND

Anthonij Rupert Optima	R600	R150
Meerlust Rubicon	R1650	
Laszlo fleur du Cap	R1710	
Vilafonte 'C' Series	R6000	
Vilafonte 'M' Series	R3600	
Allesverloren Tinta Barocca	R500	R275
De Toren V	R2400	
De Toren Z	R1650	
Vergelegen	R345	
Allersveron Fine Old Vintage	R610	
Rupert and RothschildClassique	R590	
Rupert and Rothschild Baron Edmond	R2100	
Chocolate Block	R650	
Bouchard Finlayson Hannibal	R1100	
Taaibosch Cresendo	R 700	
Backbergs Red Blend	R550	
SMV. Small Barrel	R1000	

# W H I S K Y



# W H I S K Y

## SINGLE MALT

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Glenlivet 12 yr	R1 500	R60
Glenlivet 15 yr	R2 125	R85
Glenlivet 18 yr	R4 125	R165
Founders Reserve	R1250	R50
Lagavulin 16yr	R4500	R180
Singleton 12 yr	R1 500	R60
Singleton 15 yr	R2500	R100
Singleton 18 yr	R2800	R140
Glenfiddich 12 yr	R1500	R60
Glenfiddich 15 yr	R2225	R90
Glenfiddich 18 yr	R4500	R180
Glenfiddich 21 yr	R12500	R360
Glenffidich Grand Cru	R15000	R500
Macallan Triple 12 yr	R3 500	R100
Macallan 15 yr	R5000	R250
Macallan Rare cask	R12700	R520
Laphroaig 10yr	R2000	R90
Laphroaig 12yr	R2750	R90
Talisker 10yr	R2750	R110
Talisker 15yr	R5800	R290

## BLENDED SCOTCH

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Chivas Royal 15 yr	R1550	R65
Chivas Royal 18 yr	R2900	R120
Monkey shoulder	R1250	R50
Johnnie Walker Green 15yr	R2500	R100
Johnnie Walker 21 yr	R18 300	R610
Johnnie Walker Gold Reserve	R2000	R800
Johnnie Walker Blue	R8000	R320
Johnnie Walker King George V	R32500	R1 100
Johnnie Walker Dbl Black	R1500	R60
Jameson	R1000	R40

## AMERICAN BOURBON

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Jack Daniels Single Barrel 2010	R1600	R80
Gentleman Jack	R1200	R50
Jack Daniels	R1200	R60
Bulleit	R 1400	R48
Woodford Reserve	R 1300	R45

## JAPANESE WHISKY

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Yamazaki Distiller Reserve	R8700	R340
Hibiki	R2400	R180
Suntory Toki	R1400	R60

# V O D K A



# V O D K A

Ciroc Vodka	R1200	R40
Grey Goose Vodka	R1300	R40
Absolut vodka	R750	R20
Belvedere.	R1350	R45

# GIN



# GIN

Hendricks Gin	R1470	R49
Beefeater	R1200	R40
Tanqueray	R1200	R40
Tanqueray 10	R2100	R70
Malfy	R1200	R40
Inverroche Amber	R990	R49
Inverroche Classic	R990	R33
Inverroche Coco Capentis	R990	R33



C O G N A C

## COGNAC

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D'usse VSOP.	R2500	R100
Remy Martin VSOP.	R2400	R90
Remy Martin 1738	R3800	R126
Hennessy VS.	R1800	R60
Hennessy VSOP.	R2500	R100
Hennessy XO.	R9000	R300
Martell Blue Swift.	R2100	R100
Martell XO.	R7500	R250

# BEER & CIDERS



Brown  
Sugar

O C E A N S



# Brown Sugar

OCEANS

# TASTES • COCKTAILS

Prepare for an extraordinary adventure through a flavor-filled symphony, where carefully selected ingredients dance harmoniously to create a delightful explosion of tastes that will leave your taste buds begging for an encore. Dive into the whimsical world of our handcrafted cocktails, each one meticulously crafted with love and care, aiming to take your **BROWN SUGAR** indulgence on a magical journey to new and playful heights. Get ready to sip, savor, and let your taste buds embark on an unforgettable escapade!

# SIGNATURE COCKTAILS

## WHISKEY INFUSED COCKTAILS

### SUNDANCE

JAMESON SELECT, LEMON JUICE WITH BLUEBERRY SYRUP  
TOP WITH EAZY FOAM

R160

### BLACK BERRY OLD FASHIONED

JAMESON SELECT, LEMON JUICE, ELDER FLOWER, LEMON JUICE,  
ELDER FLOWER TOPPED WITH EAZE FOAM

R155

### BROADWAY

JAMESON SELECT, LEMON JUICE ELDER FLOWER & TOPPED  
WITH SODA WATER

R150

### CRANBERRY SOUR

JONNIE WALKER, LEMON JUICE, ORANGE JUICE, CRANBERRY JUICE,  
TOPPED WITH GINGER ALE

R155

### JONNIE QUEST

JONNIE WALKER BLACK, APAROL, WATERMELON, LEMON JUICE  
HAZELNUT SYRUP

R155

### BROWN SUGAR COGNAC

HENNESSY VS, ORANGE JUICE, LEMON JUICE, TRIPLE SEC  
PEACH SYRUP, TOPPED WITH EAZY FOAM

R180

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## GIN INFUSED COCKTAILS

### TANQUERAY ROLAY

TANQUERAY GIN, LEMON JUICE, BLACK CURRANT SYRUP WITH EAZE FOAM

R160

### SWEET PUNCH

INVERROCHE CLASSIC, PASSION FRUIT, ORANGE JUICE, LEMON JUICE  
WITH EAZE FOAM

R160

### ROCK STAR

TAQUILA SILVER, ORANGE JUICE, TRIPLE SEC, ELDER FLOWER TOPPED WITH EAZE FOAM

R145

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## CLASSIC COCKTAILS

### STRAWBERRY DAQUIRI

STRAWBERRIES WITH WHITE RUM, BLENDED TOGETHER  
DELICIOUS, FRUIT PUREES, FRUIT EXTRACTS AND FRESH LIME

R130

### MOJITO

CLASSIC MOJITO WITH FRESH MINT LEAVES, MOJITO MIX & FRESH  
LEMON MIX WITH WHITE RUM TOPPED WITH SODA WATER

R140

### PINA COLADA

PINA COLADA MIXED WITH PINEAPPLE & COCONUT EXTRACT  
BLENDED WITH WHITE RUM AND FRESH CREAM

R130

### COSMOPOLITAN

VODKA & TRIPLE SEC, SHAKEN WITH COSMO MIX & FRESH LIME,

R120

### MARGARITA

TEQUILA, TRIPLE SEC MARGARITA MIX, SHAKEN WITH FRESHLY  
SQUEEZED LEMON

R120