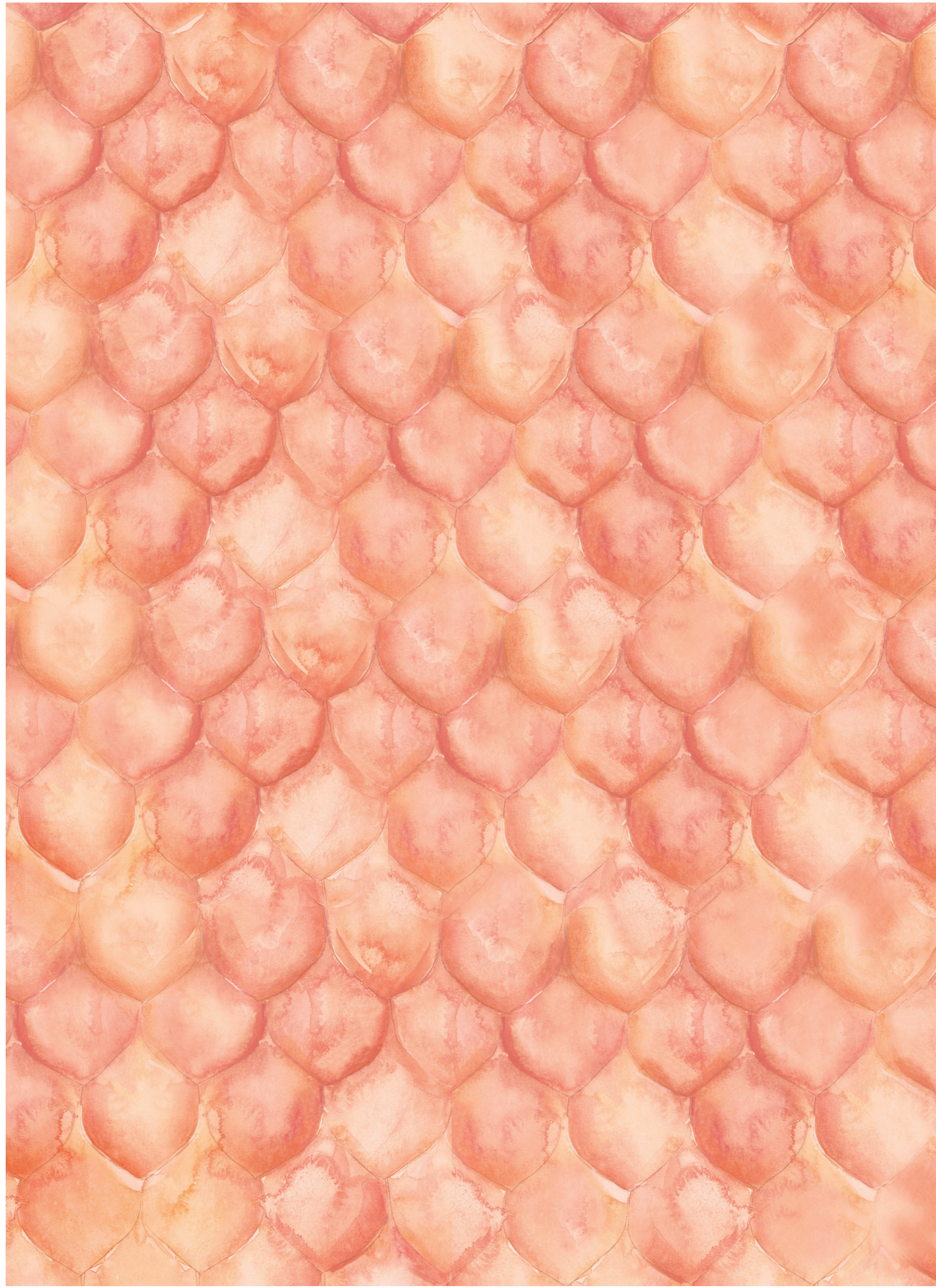




Inspired by African Glamour,
our menu showcases elegantly prepared, simple classics.
It is the epitome of old school dining with a contemporary twist.
Combining elegance and sophistication with a playful personality,
Flamingo Room by tashas is a testament to Africa's refined side.



‘turtle lagoon’

*all prices are inclusive of 5% vat and subject to 7% municipality fees

please notify our waitrons of any food allergies or intolerances so we may best accommodate your special requirement.
we cannot guarantee that our dishes are completely free of allergens and therefore cannot accept any liability in this respect.

SALADS

- goat cheese salad 84
goat & mascarpone cheese / apple / fennel / radish / grapes / savoury biscuit / walnut praline / lemon & honey dressing
- texas salad 108
corn / feta / cherry tomatoes / kalamata olives / basil leaves / rocket / lemon pesto dressing
- beetroot quinoa salad 92
pickled beetroot / quinoa / hazelnuts / feta / grilled onion / baby spinach / chives / sumac / pomegranate dressing
- flamingo house salad 94
carrots / red cabbage / tomatoes / iceberg lettuce / olives / boiled egg / red onion / cucumber / feta / mustard vinaigrette dressing
- ceasar salad 78
gem lettuce / anchovies / sourdough crumb / ceasar dressing / parmesan
- add prawns +40

PASTA

- rustic bolognese 128
beef mince cooked in a cinnamon spiced tomato sauce / fresh rigatoni
- exotic mushroom open lasagna 154
exotic mushrooms / porcini stock / crème fraîche / truffle / parmesan / fresh lasagna sheets
- corn & burrata ravioli 114
charred sweet corn / burrata / fresh truffle / thyme & basil butter sauce
- cacio e pepe 108
parmesan / black pepper / fresh tagliatelle
- extra shaved truffle +100
- ricotta gnocchi 130
nut gremolata / peas / lemon ricotta / green herbed sauce
- vongole 166
confit garlic / spaghetti / shallots / chilli
- lobster pasta
half 360 / full 594
lobster / roasted cherry tomatoes / napoletana / crème fraîche / garlic / chilli / red onion / fresh tagliatelle



‘pinch you delux’

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SEAFOOD

- calamari mozambique 226
250g calamari & squid heads / lemon butter / peri-peri sauce / tarragon / roasted cherry tomatoes / shoestring fries
- pan seared sea bass 296
200g sea bass / tomato / fresh herbs / toasted coriander seeds / artichoke / olive oil
- mussels 160
dashi stock / herbs / baby spinach / garlic / butter / parsley & lemon crumb
- seafood platter 960
fresh fennel salad / lemon butter sauce
- signature prawn platter 396
8 jumbo prawns / spiced butter / garlic / lemon
- sea bass baked 490
500g filleted side / buttered leeks / onion / grilled lemon / parsley
- dover sole 690
burnt butter / capers / buttered leeks / beurre blanc / pink salmon roe
- santa carolina sea bass 236
160g sea bass / curry stock / cream / julienne vegetables
- tiger prawn platter
half 160 / full 296
tiger prawns / lemon butter sauce / grilled lemon
- whole seabream 450
herbed yoghurt sauce / lemon dressing / green oil
- market fish per kg
sliced lemon / butter / parsley
- lobster thermidor 750
canadian lobster / prawn mousse / puff pastry / prawn bisque / herb mash / fennel & lettuce salad
- MEATS
- peri-peri baby chicken 180
baby chicken / peri-peri sauce / lemon / herbs/ potato crisps
- cornflake chicken schnitzel 156
chicken breast / cornflakes / parmesan / lemon / roasted tomato salsa
- lamb cutlets 340
400g
lamb cutlets / yoghurt / dill / ginger / mint / gem lettuce
- short rib boeuf bourguignon 290
slow cooked short rib / rainbow carrots / baby mushrooms & onion / jus / mash potato
- chateaubriand au poivre 380
250g
au poivre sauce / béarnaise / twice baked potato / crème fraîche / chives
- rib eye 550
400g
coriander & garlic herb butter
- 9+ wagyu striploin 910
450g
au poivre sauce / mushroom sauce
- striploin bone-in 950
1kg
burnt butter

SLIDERS

beef 140
beef patties / emmental cheese / veal bacon & onion jam / tomato / ranch sauce /
buttermilk buns / micro sprouts / fries

prawn 140
prawns / marie rose sauce / lump fish roe / fries

salmon 140
norweigan salmon / lime mayo / fries

SIDES

homemade potato crisps 34 / fries 34 / herb mash 50 / fennel & celeriac slaw 36 /
grilled asparagus 50 / african spinach 50 / sautéed broccoli 44 /
green salad 38 / tomato salad 44 / fragrant rice 34

SAUCES

au poivre 50 / creamy truffle & wild mushroom 44 / peri-peri 34 / diane 38 / béarnaise 38



‘jangle tangle’

STARTERS

burrata 124
hazelnut gremolata / fresh tomato / basil

butternut carpaccio 78
charred butternut / pumpkin seeds / pomegranate / herbs / lemon vinaigrette / honey / crème fraîche

truffle burrata 196
to share
250g buffalo burrata / mushroom duxelle / truffle oil

asparagus gribiche 78
gribiche dressing / capers / shallots / asparagus / fennel / radish

white fish ceviche 118
sea bass / ponzu / ginger / black salmon roe / red onion / cucumber / chilli / lemon / coriander / lime

octopus carpaccio 110
mango emulsion / japanese mayonnaise / rocket / candied orange / radish / fennel / citrus vinaigrette

salmon carpaccio 98
norwegian salmon / lemon / honey / soya / sesame seeds / chilli / fresh herbs

tuna tiradito 90
tuna / fennel and celery salt / chilli / mango emulsion / blood orange candy

prawn ritz 180
prawn selection / fennel salad / cocktail sauce / marie rose sauce / pickles

sea bass carpaccio 108
pearled couscous / citrus & honey vinaigrette / micro basil & herb oil

tuna tartare 138
tuna / miso & yuzu / avo / lemon / soya / garlic chips / sesame seeds / macerated apricots

sea bass crudo 134
jalapeno / coriander / shallots / green apple / cucumber pickle / fresh herbs

oysters 162 for 3
mignonette / citrus dressing / sweet & sour pepper

king crab leg 980
lemon dressing / lemon aioli / gem lettuce

caviar
50g 990 / 100g 1700
oscietra / layered dip / toasted blinis

fried calamari 90
calamari & squid heads / lime mayo / tomato / cucumber pickle

prawn arancini 84
risotto / prawn / buffalo mozzarella / parmesan / napoletana sauce

crab and lobster croquettes 164
saffron aioli / herb oil / lemon vinaigrette / fennel salad / apple / popcorn shoots

prawns au gratin 128
prawns / cream / herbs / parmesan / baguette

classic beef carpaccio 132
beef / rocket / parmesan / olive oil / mustard aioli / black pepper

steak diane 166
beef tenderloin / cream / pan jus / parmesan / mushrooms / truffle