



Food Menu



Welcome

Welcome to Épicure at One, where every plate is a passport to Africa's diverse culinary soul. From the spice-laden markets of the North to the coastal freshness of the East, the soulful smoke of the West, and the earthy richness of the South, our menu is a journey across the continent's boldest flavours & timeless traditions.



Northern

Small Plates

Tuna Tartare 190

Raw Tuna Cubes Marinated in Lemon & Ras el Hanout (Cardamom, Clove, Cinnamon, Ginger Blend). Served with Maftoul (Pearled Couscous)

Prawns Kataifi 200

Prawns wrapped in Fried Kataifi (Shredded Phyllo Pastry). Served with Tomato & Sweet Pepper Sauce

Large Plates

Duck Leg Tagine 350

Moroccan Spiced Duck Leg Braised with Preserved Lemon & Green Olives. Served with Couscous

Ras el Hanout Lamb Shank 500g 500

Date & Ras el Hanout (Cardamom, Clove, Cinnamon, Ginger Blend) Braised Lamb Shank with Harissa Potato & Chickpea Purée, Seasonal Baby Vegetables

Matbucha Beef Fillet 300g 470

Grilled Beef Fillet with a Tomato, Roasted Pepper Matbucha Sauce & Yellow Maize Meal

Sumac Seabass 200g 490

Grilled Seabass with Onions & Sumac Berry Spice, served with Baby Potatoes

Sweet Treats

Basbousa 90

Syrup Infused Semolina Cake, served with Pistachio Ice Cream

Southern

Small Plates

Benguela Current Oysters 230

Namibian Oysters Sprinkled with Smoked Salt & Kalahari Truffle

Magwinya Mouthfuls 120

Deep Fried Dough Balls Stuffed with Peanuts & Smoked Chicken

Large Plates

Road Runner Dovi 290

Village Chicken Braised in a Peanut Gravy. served with Sadza (Stiff White Maize Meal Porridge)

Oxtail Umsila Wenkomo 300

Hearty, Homestyle Oxtail Stew, Slow Cooked with Bay Leaves & Beef Stock, served with Umngqusho (Samp & Beans)

Cape Malay Beef Curry 220

Cape Malay Curried Stewing Beef, Served with a choice of side. Finished with fresh coriander

Sweet Treats

Malva Pudding 90

Rooibos Custard-Drizzled, Baked, Apricot Jam-Laden Pudding

Eastern

Small Plates

Doro Wat	130
Berbere - Spiced (Mix of Chillies, Ginger, Paprika, Garlic, Fenugreek, Cloves, All Spice & Cinnamon) Chicken Stew. Served with Fermented, Injera Flatbreads	
Rolex	130
Chapati Flatbread Omelette with Beef Curry. Served Taco-Style	

Large Plates

Kuku Paka	250
Coconut Chicken Curry served with Mango Atchar & Mhogo (Cassava Fries)	
Goat Pilau	400
Rice Fragrant with Cloves, Cinnamon, Coriander Seed, Cumin & Cardamom. Served with Goat Cubes & Kachumbari (Tomato, Onion, Chilli, Coriander & Lemon Juice Salsa)	

Sweet Treats

Kilwa Coconut Cake	80
Soft Fluffy Crumbed Cake with an Intense Coconut Flavour, served with Chai Ice Cream	

Western

Small Plates

Yassa Wings	130
Lemon & Mustard Marinated, Grilled Chicken Wings. Served with a Yam Purée	
Suya Beef Kebabs	180
Suya (Peanut, Ginger, Chili) Spiced Beef Kebabs	

Large Plates

Seafood & Lobster Jollof Rice	430
Tomato, Red Pepper, Ginger & Chilli-Spiced Rice with Lobster, Prawns, Calamari & Mussels	
Pépé Goat	380
Goat Shank Braised in Pépé (Ehuru, African Nutmeg, Scent Leaf & Ground Crayfish) Spiced Broth. Served with a Plantain Fufu Mash	

Sweet Treats

Ivory Coast Chocolate Moëlleux	100
A Rich, Molten Chocolate Indulgence Crafted from the Finest Ivory	

Central

Small Plates

<i>Ndakala</i>	130
Small Fresh Water, Fretin Fish Dried, Salted & served with a Tomato Dipping Sauce	
<i>Kinshasa Fried Chicken</i>	130
Fried Chicken Wings (6) with Pili Pili Dipping Sauce	

Large Plates

<i>Stout Porter Oxtail</i>	290
Oxtail Braised in Dark, Full-Bodied beer, served with your choice of Pap or Rice	
<i>Ndole Short Rib</i>	300
Beef Short Rib & Ndolé (bitterleaf & peanut sauce) served with Mash Plantain Fufu	

Sweet Treats

<i>Mikatena Mwamba</i>	70
Sweet Fritters, Flambée Bananas & Caramelised Peanuts	

Sides

Bitekuteko Veggies	110	Jollof Rice	50
Cassava Chips	60	Mash	50
Cassava Leaf	70	Mixed Veggies	55
Chakalaka	40	Mushroom Sauce	50
Chapati	50	Pap	40
Chips	50	Pepper Sauce	50
Couscous	40	Pilau Rice	50
Extra Avo	30	Plain Magwinya	20
Extra Cheese	20	Plantain	60
Extra Egg	20	Plantain Fufu	60
Extra Grilled Tomato	20	Rice	40
Extra Toast	30	Samp & Beans	50
Greek Salad	135	Side Salad	60



International

North – America

Crispy Chicken 140

Cajun style fried chicken with jalapeño mayonnaise

Beef Ribs 500g 570

Beef ribs marinated in BBQ sauce, slow-cooked until tender.
Served with your choice of side

Epic Chicken Crunch Burger 140

Crusted chicken fillet on a house-made brioche bun & epicure style slaw

South – America

Beef Tacos 140

Beef shin tacos with avocado & cheddar cheese

Quinoa Salad 120

Roasted seasonal veggies with feta cheese & basil

East – Asia

Sweet & Spicy Duck Spring Rolls 130

Duck spring rolls with ginger sweet chilli sauce

Sesame Soy Chicken Lollipops 220

Sesame soy drumsticks, with layered potatoes, finished with a smoked butter sauce

North – Europe

Seabass Risotto 530

Pea-cream sauce with micro-herb salad



Grill

Tomahawk 1kg SQ

A Grand Bone-In Ribeye with Exquisite Marbling, Flame-Charred to Perfection. Bold, Refined, & Crafted for the True Epicurean

Ribeye 300g SQ

A Tender, Marbled Ribeye Steak, Expertly Flame-Grilled to Enhance its Rich, Full-Bodied Flavour - A Timeless Classic

Nyama Choma 350

Flame-Grilled Barbecue Beef Filet on the Bone, served with Ugali (Maize Meal Porridge) & Sukuma Wiki (Sautéed Kale)

Lamb Chops 400

Roasted rack of lamb served with thyme & rosemary jus & seasonal vegetables

Lamb Loin 250g SQ

Pan-seared Lamb Loin with Lentils, Chickpeas & Bean Hash

Epic Wagyu Burger 200g 200

Wagyu Beef Patty, spicy mayo, gherkins, tomato, lettuce, & caramelized onions on a house-made brioche bun. Served with Fries

Pasta

Seafood Pasta 330

Calamari served with prawn & mussels

Beef Pasta 320

Served with a cream-based beef & rocket

Chicken Pasta 230

Served with mushroom. Coconut & napolitana base

Vegetarian Pasta 400

Curry-based vegetarian pasta with seasonal veggies

Platter

Pan-African Platter 600

Culinary Journey of One Small Plate from each Region



Thank you!

Each dish you've savoured is a celebration of Africa's vast & varied soul, its spices, its stories, its traditions reimagined. We are honoured to share this voyage with you, & delighted that Épicure at One has been your passport. May the memories linger longer after the last bite & we hope to see you again.



