

KORA

RESTAURANT • BAR • LOUNGE

A 21-String Culinary Experience

FINALE

TROPICAL REVERIE

Pineapple sponge, chutney, gooseberry gel, basil-lime ice cream. Bright, aromatic, and refreshingly exotic.

180

CLOUD NINE PAVLOVA

Berry pavlova, crème, mint gel, white chocolate. Light, airy, and elegantly sweet.

170

BASQUE CHEESECAKE

Burnt Basque cheesecake, pistachio, rose, citrus syrup. Rich, creamy, and delicately perfumed.

190

MIDNIGHT CHOCOLATE TART

Dark chocolate tart, cacao nib, vanilla crème. Deep, intense, and indulgently smooth.

180

KORA ICE CREAM SELECTION

Basil · Butterscotch · Hibiscus. A refined trio of signature flavours.

150



073 406 1519



Reservations: www.dineplan.com



www.kora.restaurant



@korasandton



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The Marc Shopping Centre, Sandton.



PRELUDE

- GOLDEN CANOPY BUTTERNUT (V)** 180
Roasted baby butternut, coconut–tahini silk, crispy kale, pine nut crumble, almond butter, hazelnut praline. A warm interplay of nutty depth and delicate sweetness.
- FOREST FLOOR (V)** 190
Butter-poached shiitake, shimeji & king oyster mushrooms, parmesan air, pine nut–pumpkin seed gremolata.
Deep umami, lifted with airy indulgence.
- WAGYU EMBER TARTARE** 260
A5 wagyu tartare, caper & chive, herb oil, caviar, crisp crostini. Silken, precise, and quietly opulent.

MAIN GASTROMIC MOTIFS

Each main is served with your choice of one foundation

- ATLAS GARDEN TAGINE (V)** 260
Spiced couscous, fire-roasted winter vegetables, slow-simmered tomato essence. Fragrant, slow-simmered, and deeply spiced.
- VERDANT RAVIOLI (V)** 280
Ricotta ravioli, snow peas, confit tomato, king oyster mushroom, beurre blanc. Delicate, green, and luxuriously comforting.
- WINTER BARLEY RISOTTO (V)** 270
Pearled barley, roasted pumpkin, blue cheese, herb butter, root vegetables. Hearty, aromatic, and deeply satisfying.

FROM OCEAN & FLAME

- MOLASSES-GLAZED CARPENTER FISH** 360
Whole roasted angel fish, KORA five-spice. A theatrical centrepiece of sweet heat and aromatic depth.
- “DURBAN GOLD” PRAWN CURRY** 340
Spiced prawn curry, roasted eggplant, elevated sambals. Vibrant, soulful, and richly layered in spice.
- CITRUS FLAME SEABASS** 380
Crisp-skinned seabass, charred lime butter, roasted heirloom tomato, brûléed orange. Bright, refined, and delicately smoky.

- FLAME-GLAZED BEEF SKEWERS** 220
Sweet spice lacquer, charred corn salsa, ginger spring onion. Smoky, vibrant, and deeply satisfying.
- KAROO KUDU MEDALLIONS** 240
Spiced kudu loin, smoked tomato & wild mushroom chutney. An elegant expression of the Karoo’s untamed depth.
- OCEAN SILK CEVICHE** 210
Cured seabass, butternut purée, beetroot gel, white miso, togarashi.
Clean, precise, with a whisper of heat.

Kindly inform your host of any dietary requirements.

FROM FIELD & FIRE

- EMBERED PRIME RIBEYE** 420
Flame-seared ribeye, Japanese mushroom velouté, wagyu dust, red wine jus. Bold fire meets refined technique — rich, layered, unforgettable.
- COAL-FIRED FILLET ROYALE** 440
Beef fillet, confit garlic, heirloom tomato, mille-feuille, red wine reduction. Classic indulgence reimagined with contemporary finesse.
- KAROO LAMB CHOPS** 390
Brandy-orange glaze, winter berry jus. Rich, aromatic, and beautifully balanced.
- PAN-ROASTED QUAIL** 360
Apricot glaze, pickled ginger, red wine jus. A refined balance of sweet, savoury, and acid.

FOUNDATIONS

- Silken Pomme Purée 60
- Samp Risotto 70
- Parsnip Silk 60
- Saffron Rice 65
- Smashed Baby Potatoes 60
- Triple-Cooked Fries 70

SAUCES

- Mushroom 40
- Pepper 40
- Chilli Chocolate 45

