



AURUM

WINTER '26

THE STORY OF US

Welcome to AURUM – a contemporary dining experience nestled in one of Africa’s most iconic landmarks, *The Leonardo*. The restaurant offers its interpretation of eclectic cuisine, accompanied by a thoughtfully curated wine selection with a strong local focus.

With a firm belief that each ingredient holds a distinct purpose and extraordinary cuisine is born from the finest components, the AURUM culinary team transcends the ordinary by crafting dishes that narrate a story from seed to plate. Respecting and understanding each unique ingredient, AURUM designs seasonal plates in an ode to sustainability.

Driven by unwavering passion, the AURUM front of house team is committed to delivering the essence of AURUM through their friendly approach and passion for delivering the best service to all guests who enter through the AURUM doors.



CONNECT WITH US

ALL PRICES INCLUDE 15% VAT | GRATUITY OF 12.5% WILL AUTOMATICALLY BE ADDED TO TABLES OF 8 OR MORE GUESTS
WE DO NOT ALLOW GUESTS TO BRING THEIR OWN BEVERAGES TO BE CONSUMED ON THE PREMISES
WE RECOMMEND A SET MENU FOR TABLES OF 8 OR MORE GUESTS

APPETISERS

SOUP DU JOUR | 180

Cream of Curried Carrot | Ginger | Seared Scallop

CHIPOTLE OCTOPUS | 250

AURUM Mazavaroo | Kalamansi | Citrus

CALAMARI (N) | 170

Zucchini Spaghetti | Pine Nut | Armando Aioli | Lime

SEARED KUDU LOIN | 150

Cape Malay Crème | Charred Onion | Apricot

SALDANHA BAY OYSTERS (P) | 260

4 oysters per portion

Champagne Granita | Lemon Pearls

MUSHROOM TEXTURES (V) | 135

Twice-Baked Soufflé | Parmigiano Reggiano | Truffle

BEEF CARPACCIO (N) | 210

Mustard Crème | Almond Porcini Dust | Teriyaki | Pickled Beetroot

GRAVLAX | 185

Beetroot | Salmon | Avocado | Lemon Pearls

BEETROOT MEDLEY (V)(N) | 165

Goat's Cheese | Pistachio | Apple Chutney | Maple Vinaigrette

PRAWN (P) | 170

Clam Chowder | Ginger | Grilled Gochujang Prawn

GARDEN GREENS

AURUM HOUSE SALAD (V)(N) | 135

Danish Feta | Cherry Tomato | Red Onion | Cucumber | Kalamata Olive | Toasted Pumpkin & Flax Seeds | Basil | Balsamic Dressing
ADD: Beef Rump | 120

TIDES OF THE OCEAN (P) | 215

Sardine | Anchovy | Peppadew | Parmigiano Reggiano | Quail Egg | Kalamata Olive | Seasonal Greens

LATKE CAESAR SALAD (V) | 135

Soft-Boiled Egg | Caper | Artichoke | Zucchini | Parmigiano Reggiano | Chickpea
ADD: White Anchovy (P) | 65

PRAWN CHIPOTLE SALAD (N) | 250

Avocado | Strawberry | Coconut | Peanut | Seasonal Greens | Strawberry Ginger Dressing

PASTA & RISOTTI

LAMB RAGÙ | 395

Spanish Spiced Lamb | Pappardelle | Exotic Mushrooms | Fior Di Latte Mozzarella | Pancetta

AGLIO e OLIO con PEPERONCINO e GAMBERI (P) | 240

VEGAN ALT | 120

Linguine | Garlic | Olive Oil | Red Chilli | Prawn Tails | Italian Parsley | Parmigiano Reggiano

CHICKEN | 295

VEGAN ALT | 250

Free-Range Chicken | Shrimp | Rigatoni | Halloumi | Avocado Salsa | Parmigiano Reggiano

PENNE FILETTO | 315

Beef Fillet | Tomato | Harissa

OXTAIL RISOTTO | 290

Oxtail | Edamame Beans | Exotic Mushroom | Mangetout

PRAWN RISOTTO (P) | 290

Arborio | Prawn Tails | Cherry Tomato | Shellfish Broth | Beurre Blanc | Herb Oil

FRUTTI di MARE (P)(ALC) | 355

Linguine | Prawn Tails | White Clams | West Coast Mussels | Calamari | Cherry Tomato | White Wine | Basil

FIORITURA RISOTTO (V) | 220

VEGAN ALT | 180

Corn | Fennel Barigoule | Edamame | Confit Tomato | Parmigiano Reggiano

MAINS

BEEF FILLET | 445

Oxtail Ragù | Exotic Mushroom | Potato |
Madagascan Pepper Jus

DRY-AGED PRIMAL ON THE BONE | SQ

Please enquire with your server

Served with a side & sauce of your choice

A weekly selection of Prime Dry-Aged Beef on the bone

WAGYU SIRLOIN | 300g | 1450

Served with a side & sauce of your choice

Parmigiano Reggiano | Rosemary Butter

WAGYU RIBEYE | 300g | 1500

Served with a side & sauce of your choice

Parmigiano Reggiano | Rosemary Butter

ADD: Lobster Tail | **355**

HONEY-GLAZED PORK BELLY (N) | 255

Blackcurrant | Hazelnut | Pear

LAMB SHANK | 420

Creamy Barley | Sautéed Young Vegetables

KUDU LOIN (N)(ALC) | 435

Sweet Potato Gratin | Mushroom Dust |

Root Vegetables | Smoked Cherries

CHICKEN & LANGOUSTINE | 575

Curried Artichoke | Spinach Ragout | Parmigiano Reggiano

DUCK (N) | 345

Barley | Pistachio Dukkah | Apricot Mostarda

QUAIL | 395

Spätzle | Exotic Mushroom | Jus

OSTRICH FILLET | 265

Juniper | Beetroot | Cauliflower | Risotto Croquette

LOCALLY-SOURCED LINEFISH (P)(N) | 385

Brussels Sprout | Gnocchi | Forest Mushroom |

Squid Heads

SALMON (P) | 495

Beetroot | Ratatouille Mousseline |

Horseradish Beurre Blanc

SEAFOOD FOR 2 (P) | 1250

Shellfish Risotto | Calamari | Horseradish Crema |

Roasted Linefish | Charred Vegetables

LOBSTER THERMIDOR (P) | 490

Roasted Capsicum | Lime | Gruyère | Potato

GRATIN DE PATATES DOUCES (V) | 295

Curried Artichoke Velouté | Vegetable Antipasti |

Kalamata Olive | Exotic Mushroom

SIDES & SAUCES

AURUM Fries | **60**

AURUM Truffle Fries | Truffle Mayonnaise | **95**

Sweet Potato Fries | Rosemary Salt | **70**

Potato Purée | Butter | Crispy Potato | **55**

AURUM House Salad (V)(N) | **75**

Sautéed Young Vegetables | Crispy Onion | **80**

AURUM Spinach | **75**

Risotto Bianco | Parmigiano Reggiano | Herb Butter | **85**

Porcini & Truffle | **45**

Madagascan Pepper Jus | **50**

Cherry Jus | **50**

Juniper Jus | **50**

Horseradish Crema | **77**

DESSERTS

GUINNESS STOUT S'MORE | 130

Chocolate Délice | Amarula | Feuilletine

STICKY GINGER PUDDING (N) | 155

Pear | Orange Bitters Ice Cream | Almond Citrus Streusel

AURUM CHEESECAKE (N) | 125

Coffee | Caramel | Hazelnut | Date

ROYAL CRUMBLE (VG) | 85

Earl Grey | Ginger | Citrus

RHUBARB & STRAWBERRY | 105

White Chocolate | Honeycomb

BREAD & BUTTER PUDDING (N) | 185

To Share

Banana | Cinnamon | Chai | Pumpkin Seed

FROZEN TREATS

AURUM GELATO 1 Scoop | 35 2 Scoops | 65

Mint Chocolate | Marsala Cranberry | Vanilla (VG) |

Walnut Salted Caramel (N)

AURUM SORBET (VG) 1 Scoop | 35 2 Scoops | 65

Please enquire with your server for Sorbet of the day.

