

SALADS

goat cheese salad 84

goat & mascarpone cheese / apple / fennel / radish / grapes / savoury biscuit / walnut praline / lemon & honey dressing

asparagus & pea shoot salad 92

grilled asparagus / pea shoots / sun-dried tomato / parmesan / truffle & hazelnut dressing

texas salad 88

corn / feta / cherry tomatoes / kalamata olives / basil leaves / rocket / lemon pesto dressing

beetroot quinoa salad 86

pickled beetroot / quinoa / hazelnuts / feta / grilled onion / baby spinach / chives / sumac / pomegranate dressing

flamingo house salad 84

carrots / red cabbage / tomatoes / iceberg lettuce / olives / boiled egg / red onion / cucumber / feta / mustard vinaigrette dressing

PASTA

napoletana 96

tomato based sauce / basil / roasted tomatoes / fresh rigatoni

rustic bolognese 124

beef mince cooked in a cinnamon-spiced tomato sauce / fresh rigatoni

exotic mushroom open lasagna 162

exotic mushrooms / porcini stock / crème fraîche / truffle / parmesan / fresh lasagna sheets

corn & burrata ravioli 120

charred sweet corn / burrata / fresh truffle / thyme & basil butter sauce

cacio e pepe 98

parmesan / black pepper / fresh tagliatelle
extra shaved truffle +100

lobster pasta

half 330 / full 590

lobster / roasted cherry tomatoes / napoletana / crème fraîche / garlic / chilli / red onion / fresh tagliatelle

mediterranean pasta 88

tomatoes / kalamata olives / capers / lemon / confit garlic / artichoke crisps / spaghettini

scallop pasta 280

confit garlic / verjuice / red chilli / cured egg yolk / bottarga / spaghettini



'pinch you delux'

MAINS

bouillabaisse 320

red snapper / scallop / lobster / bouillabaisse / rouille / saffron butter / toasted croutons

calamari mozambique 240

250g calamari & squid heads / lemon butter / peri-peri sauce / tarragon / roasted cherry tomatoes / shoestring fries

pan seared sea bass 310

200g sea bass / tomato / fresh herbs / toasted coriander seeds / artichoke / olive oil

peri-peri baby chicken 170

baby chicken / peri-peri sauce / lemon / herbs

cornflake chicken schnitzel 160

chicken breast / cornflakes / parmesan / lemon / roasted tomato salsa

lamb cutlets 340

400g lamb cutlets / yoghurt / dill / ginger / mint / gem lettuce

short rib boeuf bourguignon 198

slow cooked angus short rib / rainbow carrots / baby mushrooms & onion / jus / mash potato

beef fillet 340

250g tenderloin / cauliflower & truffle purée / mushrooms / roasted onion / truffle oil

beef burgers 140

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

herb, mushroom & truffle tart 180

puff pastry / exotic mushrooms / truffle crema / avo & pistachio dressing / asparagus / rocket / parmesan crisp

MAINS FOR SHARING

rib eye 490

400g / coriander & garlic herb butter

9+ wagyu striploin 750

450g / pepper sauce / mushroom sauce
*choice of side

seafood platter for two 1400

lobster / prawns / sea bass / calamari & squid heads / fresh fennel salad / lemon butter sauce

tiger prawn platter

half 160 / full 320

tiger prawns / lemon butter sauce / grilled lemon

baked fish 520

500g filleted side / buttered leeks / onion / grilled lemon / parsley

salmon wellington 180

norwegian salmon / puff pastry / kale pesto / savoy cabbage / beurre blanc / salmon roe
*choice of side

dover sole 660

burnt butter / capers / buttered leeks / beurre blanc / pink salmon roe

lobster and prawn vol-au-vent 520

puff pastry / lobster & prawn thermidor sauce / peas / lemon zest

SIDES

homemade potato crisps 36 / fries 36 / herb mash 48 / grilled asparagus 48 / african spinach 48 /
sautéed broccoli 48 / cauliflower & truffle purée 74 / crisp boulangerie potatoes 84

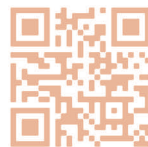
SAUCES

pepper 33 / creamy truffle & wild mushroom 58 / peri-peri 33 / hollandaise 33



'turtle lagoon'

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.



scan to download calorie & allergen information.

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.

*All prices are inclusive of 15% VAT

STARTERS

burrata 125
burrata / tomato / melba

butternut carpaccio 84
charred butternut slices / pumpkin seeds / pomegranate / coriander / parsley /
lemon vinaigrette / honey / crème fraîche

asparagus crêpe 120
cream cheese / parmesan / hollandaise / parmesan crisps / chives

classic beef carpaccio 118
beef / rocket / parmesan / olive oil / mustard aioli / black pepper

steak Diane 145
beef / cream / pan jus / parmesan / mushrooms / truffle

fried calamari 102
calamari & squid heads / lime mayo / tomato / cucumber pickle

prawn arancini 85
risotto / prawn / buffalo mozzarella / parmesan / napoletana sauce

prawns au gratin 140
prawns / cream / herbs / parmesan / breadcrumbs

scallops 224
scallops / sauce vierge / cauliflower & truffle purée / toasted panko crumbs / samphire

crab and lobster croquettes 88
saffron aioli / herb oil / lemon vinaigrette / fennel salad / apple / popcorn shoots

crab cake 86
jumbo crab / citrus cream emulsion / crème fraîche / tomato dust

white fish ceviche 138
sea bass / ponzu / ginger / black salmon roe / red onion / cucumber / chilli /
lemon zest / coriander / lime juice

salmon carpaccio 114
norwegian salmon / lemon / soya / sesame seeds / chilli / fresh herbs

tuna tartare 132
raw tuna / miso mayo / yuzu / avo / lemon juice / soya / garlic chips /
sesame seeds / macerated apricots / sweet pea shoots

sea bass carpaccio 120
pearled couscous / citrus & honey vinaigrette / micro basil & herb oil

caviar 1100
50g oscietra / red onion / chopped egg / crème fraîche / cornichons /
blinis / hand-cut crisps



'jangle tangle'