

PRE-FEASTS

SOUP OF THE DAY

Please ask your waiter for today's flavour

AFRICAN LAMB SPRING ROLL (G)(D) 51

Lamb & mushroom ragout, wrapped in pastry, baked & served with black pepper, rosemary & sweet syrup



CENTRAL AFRICAN PIE (G)(D) 44

Beef rib meat, mushroom & chicken giblet filling, served in puff pastry with bitter melon salad

CHEESY MEATBALLS (D) 50

Loaded cheese meatballs with Datterini tomato & capsicum sauce, & Parmesan cheese



MOZAMBIQUE PRAWNS (C)(G)(D) 79

Pan-fried U 15 Peri-Peri prawns, served with steamed rice
School prawns (small), served with steamed rice

58

WEST COAST CALAMARI (S)(G) 48

Garlic & rosemary grilled or fried calamari served on a bed of tomato salsa

CRUNCHY PRAWN & AVOCADO (G)(C) 55

Prawns fried with crispy pastry, avocado, radish, mix leaves, r moulade & smoked paprika



HAKUNA MATATA PLATTER 205

(G)(D)(S)(C) Serves 2 people.

African pie, grilled calamari, boerewors, lamb spring roll, crumbed chicken lollipop, pan-fried chilli & garlic prawns

(C) Crustacean | (D) Dairy | (G) Gluten | (N) Nuts | (S) Seafood | (V) Vegetarian

All prices are inclusive of 5% VAT

SALADS

BEETROOT & AVOCADO (V)(N) 51

Roasted beetroot, avocado, baby rocket leaves, honeyed walnuts topped with roasted garlic & balsamic olive dressing

CRAB & MELON (S) 42

Slices of crab sticks, honeydew melon, sweetcorn kernels, chives, mayonnaise, with organic micro greens



MOROCCAN CHICKEN & CAPSICUM (D) 52

Char-grilled chicken breast, roasted capsicum, tomato, grilled Halloumi cheese, drizzled in a balsamic reduction

RAINBOW (V) 46

Crispy Iceberg lettuce, Cos lettuce, corn kernels, shavings of beetroot, carrot, fennel & red raddish, with slices of fresh tomato, drizzled with wood apple dressing

WATERMELON & TOMATO (V)(D) 49

Slices of fresh watermelon, Datterini & cherry tomato, Feta cheese, basil pesto, aged balsamic & olive oil

SANDWICHES

All sandwiches are served toasted, with mixed salad & matchstick potato chips

STEAK & PASTRAMI (D)(G) 61

Slices of sirloin steak, pastrami, mustard mayonnaise, Spanish onion, tomato & home-made spicy Malay pickle



ROASTED PEPPER CHICKEN (D)(G) 55

Madagascar roast chicken, cream cheese, tomato chutney, sliced tomato, red onion & Iceberg lettuce

CLASSIC CHICKEN CLUB (D)(G) 60

Chargrilled chicken breast, beef bacon, boiled egg, melted cheese, cocktail sauce, lettuce, & tomato & cranberry sauce

SALMON & TUNA (S)(D)(G) 52

Grilled salmon slices, tomato & tuna mayonnaise, Iceberg lettuce, sliced tomato & red onion

BURGERS

All burgers buns are topped with sesame seeds (SS). Served with fries

BEEF BURGER (G) **58**
200g beef pattie with traditional trimmings

CHEESE BURGER (D)(G) **61**
200g beef pattie with traditional trimmings, topped with Cheddar cheese

MUSHROOM BEEF BURGER (D)(G) **71**
200g beef pattie, baked Portobello mushroom, tomato, lettuce & onion marmalade

NORTH AFRICAN CHICKEN BURGER (D)(G) **58**
Char-grilled chicken breast, Moroccan spices, lettuce, tomato, onion, with eggplant & capsicum pesto



SPICY SALMON BURGER (S)(G) **77**
Peri-Peri spiced salmon fillet, avocado, tomato, onion, lettuce, with tomato & onion chutney



FULLY LOADED BEEF BURGER (D)(G) **84**
200g beef pattie, beef bacon, fried egg, potato crisp, lettuce, cocktail sauce, tomato & melted cheese

WAGYU BURGER (D)(G) **93**
200g Wagyu beef pattie, rib meat & mushroom duxelle, onion marmalade, tomato, lettuce & melted Comté cheese

PERSONALISE YOUR BURGER WITH ONE OF THESE EXTRA TOPPINGS - 9 AED

Beef Bacon, Fried Egg, Melted Cheese, Avocado

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TRIBAL SPECIALITIES

BEEF SHORT RIBS

Southern African braised short rib, served with a white bean & vegetable hot pot

200

SPICY LAMB RUMP STEAKS

Lamb steaks marinated in Mauritian spices, flame-grilled. Served with baked sweet potato

177

OXTAIL (D)

Traditional African braised dish served with mash potato & root vegetables

195

WAGYU BEEF CHEEK

Slow braised wagyu beef cheek, vegetables & pearl barley risotto, sweet potato crisp, water cress

153

VENISON STEAK (D) 250g

Grilled venison, sautéed spinach, parsnip & cumin mash with roasted apple

237



MOROCCAN SPICED LAMB CHOPS

Marinated lamb chops, grilled & served with your choice of side (D)(G)

195



BUNNY CHOW (D)(G)

Durban special - hollowed-out square loaf of freshly baked bread, filled with a rich & tasty curry. Served with flat bread & dip

137

SHRIMP (C)

105

CHICKEN

VEGETABLES (V)

84



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FROM THE CHAR-GRILL

All steaks are served with your choice of starch

SOUTH AFRICA 100 DAY GRAIN-FED BEEF

FILLET	200g / 300g	116/147
STRIPLOIN	220g / 300g	74/95
PRIME RIB	500g	157

(Bone in Ribeye)

NEW ZEALAND SILVER FERN A GRADE GRASS-FED BEEF

FILLET	200g / 300g	184/210
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USA BLACK ANGLUS 150 DAY GRAIN-FED BEEF

STRIPLOIN	200g / 300g	137/179
RIBEYE	300g / 400g	200/242

STOCKYARD CERTIFIED AUSTRALIAN 250 DAY GRAIN-FED BEEF

RUMP/TOP SIRLOIN	300g	137
WAGYU BLADE	300g / 500g	205/247
T BONE	500g	231

HANGING SKEWER 400g

Selection of marinated Angus beef cuts, skewered with capsicum & flame grilled

174

PRIME RIB



SIDES

STEAKHOUSE FRIES, SWEET POTATO FRIES,
STEAMED RICE OR MASH POTATO 14

SAUTEED SPINACH, STEAMED BROCOLI,
BUTTERED CORN KERNELS, SAUTEED
MUSHROOMS OR MIXED VEG 16

SAUCES

CREAMY MUSHROOM, GARLIC,
CREAMY PEPPER OR PERI PERI 11

RIBS

BEEF

Half / Full

Served with your choice of side

116/163



BEEF RIB STEAK

Grilled boneless beef rib meat, baked vegetables & baked sweet potato

174



ROYAL FEASTS

RANGERS VALLEY MARBLE SCORE (4-5)

WAGYU FILLET 200g / 300g

305/389

WAGYU RIB-EYE 300g

294

MIX GRILL BRAAI (C)(D)

195

Selection of meat skewers served on hot charcoal platter, including beef, lamb, chicken & prawns



WARRIOR PLATTER A FEAST FOR 2 (D)

368

Madagascar half chicken, half beef ribs, 150g striploin, 2 lamb cutlets, 2 beef sausage, beef bacon, cherry tomatoes, potato chips, creamy mash & mushroom sauce

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SEAFOOD

SNAPPER FILLET (S)(D)

Baked fillet, served with grilled zucchini, cabbage, beef bacon & potato cake with a tomato flavoured prawn butter

103

BUTTER FISH FILLET (S)(D)

Pan roasted butter fish fillet, saffron potato, sautéed spinach, tomato & capsicum relish

100

WHOLE FISH OF THE DAY (S)(D)

Seasoned & baked in the oven, served with your choice of side

153

CAPE MALAY FISH CURRY (S)(D)

With coriander & coconut rice, pappadums, & a yoghurt, onion, tomato & cucumber dip

100



PERI-PERI PRAWNS (C)(D)

Pan-fried East Coast Tiger prawns flavoured with Peri-Peri & garlic, served on a seafood paella

184

BAKED SALMON FILLET (S)(D)(G)

Tartare sauce crust, school prawns & leek infused cream sauce

153

CHICKEN

SPEARED CHICKEN

Green herbs & garlic marinated chicken thigh fillets, skewered with capsicums, grilled, served with your choice of side

100

MADAGASCAR CHICKEN

Pepper & palm sugar spiced roasted half chicken, served with your choice of side

94

EQUATORIAL CHICKEN

Wild herb & garlic roasted half chicken, served with your choice of side

94

MOROCCAN SPICED GRILLED CHICKEN BREAST FILLETS (D)

Chicken breasts marinated in Moroccan spices, flame-grilled, served with creamy spring onion mash potato & crispy fried okra

101



DESSERTS

The perfect end to your Tribal journey!

DOUBLE CHOCOLATE SMASHED LAMINGTON

With coconut ice-cream (D)(G)

27



MELK TERT

Traditional Afrikaans tart served with cinnamon sugar & raspberry coulis (D)(G)

27

CHOCOLATE MALVA PUDDING

Served warm, with Madagascar vanilla sauce & apricot compote (D)(G)

27

SELECTION OF ICE-CREAMS

Ask your waiter for flavours (D)(G)

27

SWEET TRIBAL FEAST

A selection of sweet tribal treat for 2-3 people (D)(G)

90

BEVERAGES

JUICES

Ask your waiter for our daily selection

29

MINT LEMONADE

29

MOJITOS

Available with mixed berries, passion fruit or classic lime

31

TEA SELECTION

Choose from our tea chest

18

COFFEE SELECTION

Espresso, Macchiato, Americano, Cappuccino, Mocha, Latte

18

HOT CHOCOLATE

18

SOFT DRINKS

Coke, Coke Light, Fanta, Sprite, Soda, Tonic Water

16

HOMEMADE ICE TEA

Available in lemon, peach & red fruit

21

ICED COFFEE

Espresso, Mocha, Vanilla

21

MILKSHAKES

Chocolate, Vanilla & Strawberry

29

WATER

Arwa Still	Small / Large
Aqua Panna	Small / Large
San Pelligrino	Small / Large

14/20

18/29

21/32

MOCKTAILS

GINGER FRESH

Passion fruit puree, pineapple juice, ginger syrup, fresh basil leaves & ginger beer

TRIBES SPECIAL

Raspberry puree, cranberry juice & fresh lime with fresh rosemary syrup & fresh mint

AROMA OF AFRICA

Green apple juice, cinnamon essence, fresh lime, mint leaves & lemonade

AFRICAN SUNSET

Fresh mandarin juice, mango & orange juice with fresh passion fruit

BRAIN WASH

Watermelon juice, mixed berries, cranberry juice & fresh basil leaves

TRIBES COLADA

Guava juice, papaya syrup & passion fruit puree

LOST IN THE JUNGLE

Peach puree, lime wedges, mint, elderflower & ginger syrup, & lemonade

31

31

31

31

31

31

31

HEALTHY ELIXIRS

MARAGADO

Mixed berries, banana, pineapple & soy milk

BOME

Coconut water, pineapple, mango, baby spinach & chia seeds

DAWA

Carrot, mango, passion fruit & ginger

34

34

34

SHARE WITH YOUR TRIBE

WATALALA

103

Our signature Tribal potion, ideal for sharing with family & friends



CARNIVORE SANGRIA

100

A mix of cranberry juice, cinnamon & vanilla syrup, with raspberry puree & lemonade. Ideal for 3 people