



THE GRILL KITCHEN



GR3AT TO START OR SHAR3

VEGETABLE TEMPURA R85
with Asian dipping sauce

PULLED PORK CROQUETTES R95
with apple puree and slaw

OPEN CRISPY PORK WONTONS R99
with Asian slaw

DEEP FRIED CAMEMBERT R135
with berry compote

3 KITCHENS CURRIED CHICKEN LIVERS R125
with toasted ciabatta



SMALL OR LARGE PLAT3S

HOMEMADE PEPPER CRUSTED BEEF CARPACCIO R130/R180
olive oil, parmesan shavings, balsamic reduction, red onions and
crispy capers

DRUNKEN MUSSELS R135/R225
creamy white wine, onion, garlic, dijon mustard and parsley,
toasted sourdough

CRISPY CALAMARI STRIPS R125/R175
with homemade garlic aioli

THAI RED PRAWN CURRY R125/R185
with sushi rice balls

3 K BEEF TARTAR R130/R180
with hens egg french style toast

MUSHROOM RISOTTO R125/R175

Please remember if your table choose to order from different kitchens for each course, the food arrives when it is ready, and there is no coordination between kitchens.

If you want to dine at the same time as each other for each course we suggest you order from one kitchen for each course.

We serve our food fresh and as it is ready in an "UPMARKET FOOD MARKET STYLE" - Relax and Enjoy our Unique Concept

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LARGE PLATES

A COMPLETE MAIN MEAL FOR YOU TO ENJOY

LAMB RAGU R175

on pappardelle, slow braised lamb shoulder pulled and warmed in a rich tomato ragu sauce with parmesan crisp, olive oil drizzle and cracked black pepper

BEER BATTERED HAKE R165

and homemade chips with tartar sauce

SEAFOOD CURRY R185

medley of seafood in a mild coconut curry sauce served with poppadum and tomato onion coriander sambal

3 KITCHENS SALAD BOWL R125

seasonal greens, red onion, roasted peppers, shaved cauliflower, chopped pecan, spicy cous cous and herby vinaigrette

PAPPARDELLE R165

tomato, broccoli, mange tout, edamame, basil pesto, cream (v)

BEEF BOURGUIGNON R235

beef cheeks, slowly cooked in burgundy style red wine pearl onion, mushroom, carrot and bacon served with creamy parmesan mash



FROM THE GRILL

ALL CHOICES SERVED WITH YOUR CHOICE OF SIDE DISH

GOURMET BURGER R165

brioche bun with 200 gm beef patty, lettuce, tomato, mustard mayo, bacon, tomato relish, mature cheddar

BLUE CHEESE BURGER R175

brioche bun with 200 gm beef patty, lettuce, tomato spicy mayo, bacon jam, blue cheese, mushroom

CHICKEN BURGER R169

brioche bun with parmesan panko crust chicken fillet, lettuce, tomato, mature cheddar, pickled cucumber spicy slaw

LINEFISH OF THE DAY SQ

FILLET STEAK 250 GM R295

RUMP STEAK 300 GM R255



SIDES

SAUCES R35

green peppercorn or mushroom

TRUFFLE HOMEMADE FRIES R38

HOMEMADE CHIPS R35

SKINNY FRIES R30

POMME PUREE R38

SEASONAL VEGETABLES R38

SPICY LEMON RICE R35

ASIAN SLAW R35

HOUSE SALAD R45

SPICY COUS COUS R38