

Gigi

At Gigi, we celebrate the spirit of contemporary South African dining through bold flavours, refined technique, and genuine hospitality. Our menu is thoughtfully curated using the finest ingredients, blending local inspiration with modern culinary expression to create dishes that feel both familiar and elevated.

Whether joining us for a leisurely lunch, an intimate dinner, or a special celebration, every plate is designed to be vibrant, memorable, and full of character. From the first bite to the last, we invite you to experience a dining journey that reflects creativity, connection, and the warmth of South African hospitality.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS BEFORE PLACING YOUR ORDER

SMALL PLATES

SALMON CEVICHE	175
Salmon Citrus Kelp Dressing Tempura Nori Radish Salty Fingers	
A TRIO OF OYSTERS	195
Papaya Pico de Gallo Habanero Citrus Kelp Dressing Tosazu Crispy Wakame Spiced African Vinegar Smoked Paprika Coriander	
FRIED CALAMARI	145
Garlic Aioli Charred Lime	
WAGYU BAVETTE	185
Seared Wagyu Bavette Truffle Sauce Lime Crème Fraîche	
PORK BELLY TACO	145
Flat Bread Pico de Gallo Cheese Black Beans	
JOSPER PRAWNS	190
Tiger Prawns Garlic and Lime Chilli Sauce Piquant Kambuzi Almond Flakes	
BEETROOT	135
Beetroot Carpaccio Macadamia Nuts Goat's Cheese Moroccan Spice Blend	
BEEF TONGUE	165
Chakalaka Brûléed Onions Pap Espuma	
CAULIFLOWER	135
Raisin-Peanut Dressing Salsa Macha Kale Raisins	
SALMON FISH CAKES	165
Papaya Salad Peanuts Cape Malay Dressing	
OXTAIL	175
Pickled Onion Vetkoek Coriander	

SMALL PLATES

PULLED LAMB	165
Burnt Salsa Squash Yoghurt Goat's Cheese Moroccan Spice Blend	
PORK BELLY	145
Crackling Sweet Potato Sticky Sauce Roasted Pineapple	
CHICKEN LIVERS AND VETKOEK	135
Peri-Peri Sauce Crispy Quinoa	
LAMB RIBLETS	155
Romesco Potatoes Charred Lime	
SPICED LAMB LOIN	175
Sorghum and Quinoa Risotto Sautéed Spinach Cashew Peppadew Plum Umqombothi Foam Lamb Jus	
STICKY CHICKEN	155
Grilled Chicken Thighs Corn Textures Parmesan Velouté Crispy Sweetbreads Baby Corn	
WHITE MUSSELS	165
Aromatic White Wine Broth Garlic Herbs Pickled Onion Tomato Sweet Potato Gnocchi Roasted Red Peppers	
CHOKKA RAMEN	185
Pan-Fired Chokka Smoked Catfish Broth Noodles Shiitake Mushrooms Fermented Chilli Oil Crispy Fish Skin	

MAINS

CHICKEN RISOTTO	235
Creamy Risotto Jollof Spices Spinach Parmesan	
CHICKEN PASTA	245
Roasted Peppers Coal-Grilled Chicken Creamy Peri-Peri Sauce	
BABY CHICKEN	285
Coal-Grilled Deboned Baby Chicken Corn Purée Jacket Potato Mash	
LAMB SHANK	340
Morogo Spiced Samp Roasted Butternut Coconut Flakes	
MOSES' SIGNATURE OXTAIL	330
Pap Tomato Gravy Deep-Fried Spinach Roasted Vegetables	
SWEET POTATO	215
Cumin Mole Quinoa Wild Rice Beans Pineapple Atchar	
BRAISED BEEF SHORT RIB	345
Barley Mushroom Ragout Bone Marrow Corn Purée Crispy Onions	
BRAISED BEEF CHEEKS	325
Mielie Rice Cabbage Apricot Glaze Smoked Yoghurt	
PORK BELLY	295
Beans Roasted Sweet Potatoes Crackling Pineapple Atchar	
SLOW-COOKED LAMB SHOULDER	355
Onion Creamy Rissotto Balsamic Onions Roasted Peppers Crispy Rice	
GIGI BURGER	195
Juicy Beef Patty Caramelised Onion Pickled Chilli Crispy Bacon Cheddar Gigi Sauce French fries	
CHICKEN BURGER	175
Grilled Chicken Thighs Caramelised Onion Jalapeño French Fries	

MAINS

KINGKLIP RISOTTO	355
Guajillo Risotto Coconut Beurre Blanc Ginger-Lime Gel	
PAN-SEARED SEABASS	365
Buckwheat Risotto Seaweed Velouté Tempura Nori Puff	
TIGER PRAWN COCONUT CURRY	355
Coconut Curry Cumin Mole Durban Lentils Flatbread	
SEAFOOD LINGUINI	335
King Prawns Mussels Calamari Seafood Bisque	
WHITE WINE GARLIC BUTTER PRAWN LINGUINI	335
King Prawns Garlic Parsley Chilli White Wine Garlic Butter Sauce	
SALMON	365
Sorghum-Quinoa Risotto Grapefruit Sauce Green Beans	
RIB-EYE	345
300g Rib-Eye Miso Broccoli Mushrooms Cherry Tomatoes	
RIB-EYE ON THE BONE	455
600g Rib-Eye Apple Chutney Roasted Vegetables	
BEEF FILLET	355
Truffle Mushroom Purée Beef Jus Roasted Peanuts	
ANGUS SIRLOIN (28-DAY AGED)	355
Green Beans Creamy Parmesan Pap Garlic Confit	
LAMB RACK	355
Mint Chimichurri Fine Beans Pap and Chakalaka	
GRILLED BEEF TONGUE	225
Onion Ash Spiced Samp Chakalaka Foam	
PORK CHOP	225
400g Pork Chops Fine Beans Panchetta Apple Cider Reduction Billtong Crumbs Tangy Apple Chutney	

SALADS

CHICKEN AND GRAIN	145
Black Beans Olives Macadamia Spicy Dressing	
STEAK AND SWEET POTATO	175
Fillet Steak Chimichurri Corn Fine Beans	
MIXED GREENS	125
Avocado Edamame Beans Kelp Vinaigrette	
ROASTED BEETROOT AND CITRUS SALAD	145
Goat's Cheese Macadamia Rooibos Vinaigrette	
CHARRED CORN AND AVOCADO SALAD	155
Black Beans Lime Dressing Pumpkin Seeds	

DESSERTS

GIGI MALVA PUDDING	135
Salted Caramel Custard Peach	
BAKED YOGHURT	125
Seasonal Fruits Chocolate	
BROWNIE AND CHEESECAKE	135
Amarula Ice Cream Pineapple	
MILK TART	135
Traditional Milk Tart Lime Mousse Salted Caramel Ice Cream	
ROOIBOS-POACHED PEAR	145
Amasi Hibiscus Gel Almond Crumble	

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From all of us at Gigi, thank you for dining with us.

Your presence, support, and shared moments around our table mean the world to us. We hope your experience was memorable and that every dish reflected the passion, creativity, and hospitality we stand for.

With gratitude,

Chef Moses Moloi & The Gigi Team

