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

 RECOMMENDED PAIRING OPTION

SMALL PLATES

SALMON CEVICHE — 185
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 — 155
Garlic Aioli | Charred Lime

WAGYU BAVETTE — 195
Seared Wagyu Bavette | Truffle Ponzu | Lime Crème Fraîche

PORK BELLY TACO — 155
Flatbread | Pico de Gallo | Cheese | Black Beans

JOSPER PRAWNS — 190
Tiger Prawns | Garlic and Lime Chilli Sauce | Piquant Kambuzi | Toasted Almonds

BEETROOT — 145
Beetroot Carpaccio | Macadamia Nuts | Goat's Cheese | Moroccan Spice

BEEF TONGUE — 175
Chakalaka | Brûléed Onions | Pap Espuma

SMALL PLATES

CAULIFLOWER 145
Raisin and Peanut Dressing | Salsa Macha | Kale | Raisins

SALMON FISH CAKES 175
Papaya Salad | Peanuts | Cape Malay Dressing

OXTAIL 185
Pickled Onion | Vetkoek | Coriander

PORK BELLY 155
Crackling | Sweet Potato | Sticky Sauce |
Roasted Pineapple

CHICKEN LIVERS AND VETKOEK 145
Peri-Peri Sauce | Crispy Quinoa

LAMB RIBLETS 165
Romesco | Potatoes | Charred Lime

STICKY CHICKEN 165
Grilled Chicken Thighs | Corn Textures | Parmesan Velouté |
Crispy Sweetbreads | Baby Corn

MAINS

CHICKEN RISOTTO — 245
Creamy Risotto | Jollof Spices | Fried Kale | Parmesan
Le Bonheur Merlot | L'Avenir Merlot

CHICKEN PASTA — 255
Roasted Peppers | Coal-Grilled Chicken | Creamy Peri-Peri Sauce
Boschendal 1685 Chardonnay

BABY CHICKEN — 295
Coal-Grilled Deboned Baby Chicken | Corn Custard |
Jacket Potato Mash
Chenin Blanc G.O.A.T | Sauvignon Blanc Boschendal 1685

LAMB SHANK — 350
Morogo | Spiced Samp | Roasted Butternut | Coconut Flakes
Hartenberg Doorkeeper Shiraz | Rustenberg Cab Sauv | Backsberg Four Pillars

MOSES' SIGNATURE OXTAIL — 340
Pap | Tomato Gravy | Slow-Cooked Cabbage | Carrots | Deep-Fried Kale
L'Avenir Merlot

SWEET POTATO — 225
Cumin Mole | Quinoa | Wild Rice | Beans | Pineapple Atchar
Boschendal Blanc de Noir | Dry Riesling Theuniskraal

BRAISED BEEF SHORT RIB — 355
Mixed Grains | Mushroom Ragout | Bone Marrow | Corn Purée |
Crispy Onions
Pinotage Old Road | Rustenberg Cab Sauv | Shiraz Boschendal 1685

PORK BELLY — 295
Sweet Potato | Crackling | Charred Pineapple | Atchar Mayo | Red Wine Mole
Boschendal Merlot | Le Bonheur

MAINS

SLOW-COOKED LAMB SHOULDER — 365
Creamy Onion Risotto | Balsamic Onions | Roasted Peppers | Crispy Rice
Boschendal 1685 Chardonnay | Backsberg Merlot

GIGI BURGER — 195
Juicy Beef Patty | Caramelised Onion | Pickled Chilli | Crispy Bacon | Cheddar | Gigi Sauce | French Fries
Pinot Noir Oak Valley Sound of Silence

KINGKLIP RISOTTO — 365
Guajillo Risotto | Coconut & Lemongrass Beurre Blanc | Lime Gel
Boschendal 1685 Sauvignon Blanc | G.O.A.T Chenin Blanc

SEAFOOD LINGUINI — 345
King Prawns | Mussels | Calamari | Seafood Bisque
L'Ormarins MCC Brut | Boschendal Sauvignon Blanc 1685

WHITE WINE PRAWN LINGUINI — 345
King Prawns | Garlic | Parsley | Chilli | White Wine and Garlic Butter Sauce
Dry Riesling Theuniskraal | Boschendal 1685 Chardonnay

PAN-SEARED SEABASS — 375
Crispy-Skin Seabass | Tomato Orzo | Crispy Capers | Charred Seasonal Greens | Salsa Verde | Fish Velouté
Le Brune Pinot Noir | G.O.A.T Chenin Blanc

TIGER PRAWN — 365
Grilled Prawns | Creamy Cucumber and Pomegranate Salad Corn Salad | Garlic and Lime Emulsion | Herb and Lime Dressing | Naan Bread
Buitenverwachting Blend | Backsberg Chenin Blanc

MAINS

SALMON 375
Sorghum and Quinoa Risotto | Grapefruit Sauce | Green Beans
Boschendal Blanc de Noir | Backsberg Sauvignon Blanc

RIB-EYE 345
300g Rib-Eye | Miso Broccoli | Mushrooms | Cherry Tomatoes
Doorkeeper Shiraz | Backsberg Cab Sauv | Rustenberg Cab Sauv

RIB-EYE ON THE BONE 465
600g Rib-Eye | Apple Chutney | Roasted Vegetables
Boschendal 1685 Syrah | Rustenberg Cab Sauv

BEEF FILLET 365
Truffle Mushroom Purée | Beef Jus | Roasted Peanuts | Balsamic Red Onions
Shiraz Doorkeeper | L'Avenir Merlot | Rustenberg Cab Sauv

LAMB RACK 365
Mint Chimichurri | Fine Beans | Pap | Pomegranate | Chakalaka
Pinotage Old Road Fat Man | Backsberg Merlot

GRILLED BEEF TONGUE 235
Onion Ash | Curry-Spiced Samp & Beans | Chakalaka, Atchar Foam
Pinot Noir Oak Valley Sound of Silence

DUCK 335
Confit Duck Leg | Coconut Green Curry Orzo |
Cherry and Raspberry Gastrique
Boschendal 1685 Sauvignon Blanc | Haute Cabrière Pinot Noir/Chardonnay

PORK CHOP 295
400g Pork Chop | Fine Beans | Pancetta |
Apple Cider Reduction | Tangy Apple Chutney
Le Brune Pinot Noir | Backsberg Pinotage

SALADS

CHICKEN AND GRAIN 155
Black Beans | Olives | Macadamia | Spicy Dressing

STEAK AND SWEET POTATO 185
Fillet Steak | Chimichurri | Corn | Fine Beans

MIXED GREENS 135
Avocado | Edamame | Kelp Vinaigrette

ROASTED BEETROOT-CURED SALMON SALAD 195
Rooibos and Beetroot-Cured Salmon | Apricot Jam Glaze | Radish | Toasted Pumpkin Seeds | Cucumber | Baby Spinach | Rocket | Dill

DESSERTS

GIGI MALVA PUDDING 145
Salted Caramel | Custard | Peach

BAKED YOGHURT 135
Seasonal Fruits | Chocolate Soil

BROWNIE AND CHEESECAKE 145
Amarula Ice Cream | Pineapple

MILK TART 145
Traditional Milk Tart | Lime Mousse | Salted Caramel Ice Cream

DECONSTRUCTED CARROT CAKE 145
Carrot Cake | Cream Cheese Ice Cream | Butterscotch Mousse | Carrot Roll | Carrot Sponge

Our Awards

The BEST CHEF

haute 2025 performance
haute property

gourmet guide

LA LISTE
the world's best restaurant selection

SARA
SOUTH AFRICA RESTAURANT AWARDS

LA LISTE
TALENT OF THE YEAR AWARD
2025

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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, Dari Xenophontos & The Gigi Team