



For groups of 7 or more we require one of the following set menus.

Any changes to the menus below, for special diets, must be organized in advance with management. Any extras are charged at normal a la carte prices. We require a 50 % deposit to confirm your reservation, which will be applied towards your bill or refunded if you cancel before 48 hours. A Service Charge of 10 % will be applied on your total bill.

HAIKU LUNCH SET MENU R195 per person

Individualised light menu with choice of one starter, one main and one dessert per person. No substitutions.
Limited to tables upto 16 guests

FIRST COURSE choice of one per person

- SALMON SASHIMI with yuzu dressing
- SALMON ROSES with mayo and caviar
- FILLET SHITAKE MUSHROOM with mustard sauce
- SPICY PRAWN HAR GAU translucent steam dumpling with dhania and green chillies
- SPINACH HAR GAU translucent steam dumpling with cream cheese
- BBQ DUCK CHEUNG FAN steamed rice roll with hoisin
- SPICY CHICKEN POT STICKERS with dhania and green chillies

SECOND COURSE choice of one per person

(Served with steamed rice or egg fried rice)

- SIZZLING BEEF with onions and green peppers
- CHICKEN MUSHROOM HOT POT with chee hou sauce
- CHICKEN GREEN CURRY with straw mushrooms and coconut milk
- CHENG YUAN KINGKLIP with black and red bean, chilli
- SALMON TEPANYAKI with stir fry vegetables
- SALT PEPPER CALAMARI fried with garlic and five spice salt
- LOU HAN ZAI VEGETABLES with chinese vegetables in ginger oyster sauce

DESSERT choice of one per person

- CHOCOLATE SPRING ROLL with marshmallows and toasted almonds
- BANANA CREPES crumbed and deep fried

HAIKU SET MENU

A feast of Haiku's best is served for the the table to share

R295 per person for three courses

OR R395 per person for five courses

SUSHI

TUNA SASHIMI with spicy dressing

SALMON SASHIMI with yuzu dressing

SALMON ROSES with mayo and caviar

RAINBOW ROLL with tuna, salmon and prawn

TUNA BOWL with avocado on rice

DIM SUM

PRAWN CHIVE HAR GAU translucent steam dumpling with chinese chives

SPINACH HAR GAU translucent steam dumpling with cream cheese

BBQ DUCK CHEUNG FAN steamed rice roll with hoisin

SPICY PRAWN TOAS with dhania and green chillies

SPICY CHICKEN POT STICKERS with dhania and green chillies

SALT PEPPER CALAMARI fried with garlic and five spice salt

ROBATA & BBQ

FILLET SHITAKE MUSHROOM with mustard sauce

LIME CHILLI PRAWNS tiger prawns, fresh dhania

SALMON TEPANYAKI with stir fry vegetables

PEKING DUCK with pancakes

WOK

SIZZLING BEEF with onions and green peppers

CHICKEN MUSHROOM HOT POT with chee hou sauce

CHENG YUAN KINGKLIP with black and red bean, chilli

MIXED VEGETABLES with crispy chinese vegetables

FRIED RICE with egg

DESSERT

CHOCOLATE SPRING ROLL with marshmallows and toasted almonds

BANANA CREPES crumbed and deep fried