

SEC

To eat is a necessity,
but to eat intelligently
is an art.

FRANÇOIS DE LA ROCHEFOUCAULD

THE NAME SEC WAS CHOSEN AS A FOLLOW ON FROM CLICO KEEPING WITH THE CHAMPAGNE THEME.

At Sec we believe that the food all of us eat directly influences our physical and emotional wellbeing. That the food we consume has an effect on our mood and overall mental being. This in turn significantly influences our state of mind and impacts all of our food and beverage choices. For this reason, the transparent labelling on all the products we use must include cold pressed, authentic, fermented, clean caffeine and ethically sourced. Ingredients like turmeric, moringa and ashwagandha are incorporated to reduce anxiety and stress, at the same time neutralising free radicals. The extracts from seaweed, dark chocolate and goji berries we use in turn, have special antioxidant properties. The use of botanicals, a group of ingredients that include herbs, flowers, indigenous plant life and roots is also very much at the forefront of our food and drink creations.

All of this sits under the umbrella of 'FARM TO FORK' knowing that the modern world we live in is highly influenced by AI. That food production, farming techniques and consumption are under constant scrutiny in the online world we live in. We all look to the digital universe for information on health, nutrition food safety and waste reduction, that influences our dietary decisions.

At Sec we embrace third culture cuisine or food plurality. For this reason, only the best ingredients in their category are used because; **THE EXPERIENCE** is the most important thing for us!

We hope you enjoy the experience of locally produced **GUANCIALE** or **ACQUERELLO RICE** - aged seven years. Pair these with exciting pastes from the Far East or North Africa, made whole with an infusion of local botanical, finished with exciting, ethically sourced game or fish. All these washed down with inventive alcoholic and non-alcoholic drinks, exciting small batch wines and premium spirits.

ENJOY THE EXPERIENCE!

HUG IN A BOWL

All our broth bases are made in the traditional way - infusing for up to 30 hours.

CHICKEN Poached egg yolk / truffle / confit garlic / sage / potato / dim sum / king oyster	110	180
BEEF BONE BROTH Brisket / pumpkin / tortellini / young carrots / Guanciale / confit baby onion	130	200
DASHI Salt cured salmon / seaweed / caviar / kewpie / bonito flakes / shiso	130	260
MUSHROOM MISO Social garlic / 5 spice / shitake / green onion / paprika tofu / soya / korean bracken	120	180
TOM YUM Prawns / fish broth / fish sauce / chilli / tomato / mushrooms / lime / coriander	130	260

A TRIBUTE TO ACQUERELLO

Acquerello rice, aged seven years in silos in Piedmont to produce the very best risotto rice. Acquerello means water colour. Rice is grown in water.

RISOTTO • Mushroom / truffle • Venetian white fish / crustacean head • Milanese / ox bone marrow / saffron • Green pea / asparagus / water spinach / pecorino • Chicken / bacon / sun-dried tomato	140	280
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VEGETARIAN SMALL PLATES

BLACK RICE HANDROLL (cold) Fried koji / avocado / lettuce / kimchi / cucumber / sesame / kewpie		90
BARA NEWARI Cream cheese / cabbage / currants / black pepper / balderjan / carrot / crispy onion flakes / wild garlic	110	160
POTATO GRIDDLE CAKE Aubergine / scrambled paprika tofu / atchar / mint yoghurt / shiso / capsicum	120	180
RED QUINOA (cold) Cranberry / bell pepper / red onion / cucumber / corn / sun dried tomato / mayo / grilled exotic tomato / avocado	100	150
BELUGA LENTIL TARTARE (cold) Mascarpone / red onion / truffle / fennel / ponzu / tomato kiritami / yuzu pearls / crispy leeks	120	190

SALADS

HOUSE SALAD Crispy leaves / artichoke / zucchini / cucumber / feta / tomato / olives / pickled peppers	130	200
CHICKEN Crispy leaves / sun dried tomato / avocado / fennel / Guanciale / parmesan / creamy pesto dressing	140	240
CAPRESE V2.0 Mozzarella / tomato / soy / water spinach / garlic / crispy tempura flakes / crispy basil	130	210

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FISH AND SEAFOOD SMALL PLATES

SCALLOP

- Ceviche / green chilli cucumber pickle / corn / coriander / citrus cocktail **100**
- Grilled / capers / garlic / sun dried tomato / verbena **160**
- Butter poached / Guanciale / mushroom / lime / truffle **160**

NAMIBIA CRAB (cold)

- Apple / wakame / ginger / sesame / fennel / red onion / sambal oelek / sushi vinegar **220**

PRAWN

- Curry / coconut / cashew / cucumber / pineapple / atchar **180 360**

WHITE FISH

- Chawanmushi / shimeji / carrot / edamame / radish / bracken **130 240**

SALMON

- Confit onion / squid ink aioli / social garlic / white miso / tempura nori / salmon crackling **130 220**

CRAYFISH TAIL (100g - 120g)

- Mozam peri peri / panko 'sand' / sun dried tomato / wild sorrel / lime **300 600**

MEAT, POULTRY, VENISON AND SPECIALTY SMALL PLATES

BRASATO AL BAROLO

- Red wine / wild sage / creamy polenta / pistachio / horseradish cream **140 240**

SPRINGBOK LOIN

- Asparagus / walnut / apple / chimichurri / wild sorrel / crispy pommes parisiennes **140 240**

DUCK

- Muhammara / pomegranate balsamico / citrus / crispy basil / amadlavudlavu / angel hair chilli **140 240**

MORCILLA

- Kale / bacon / potato / mustard **120 200**

GEMSBOK

- Chermoula / water spinach / roasted peppers / parilla leaf / black pepper crisp / fig pickle **140 240**

OSTRICH

- Oyster sauce / dates / beetroot / seeds and nuts / kewpie / ginger / sweet potato **120 220**

BEEF FILLET

- Pickled ox tongue / star anise / sweet potato / carrot / hazelnut / dark chocolate oil / chilli **150 280**

LAMB CHOP

- Sun dried tomato pistachio and parsley crust / rosemary / olive / anchovy **150 280**

LOCAL INSPIRED SMALL PLATES

CHICKEN LIVERS

- Chilli / tomato / onion / dombolo **110 160**

MEATS (200g) can be super sized

- Cow heels **120 170**
- T-Bone **120 240**
- Boerewors **100 160**
- Chicken thighs and wings **120 180**
- Tongue **140 260**

SIDES

- Chakalaka **60**
- Coleslaw **70**
- Tomato, onion, cucumber salad **50**
- Atchar **40**
- Fried spinach, onion and tomato **50**

STARCH

- Dombolo **20**
- Pap **40**
- Fried rice **70**

400°
at Clico

PIZZA FROM 400°

Authentic Neapolitan pizzas made with San Marzano tomatoes, buffalo mozzarella or Fior di Latte and the finest topping ingredients.

MARGHERITA

- Tomato / mozzarella / basil / olive oil **140**

VERDURE VERDI

- Zucchini / spinach / broccoli, / artichokes / garlic / scallions / parmesan **160**

VERDURE ROSSE

- Roasted red peppers / red onion / red chilli / sun dried tomato / muhammara / parmesan **180**

PROSCIUTTO CRUDO

- Parma ham / mascarpone / cherry tomatoes / rocket **260**

SALAMI ET CETERA

- Salami / capers / olives / ricotta / pesto / mushrooms / pecorino **230**

CHORIZO

- Spicy sausage / goats cheese / harissa / sun dried tomato **200**

POLLO

- Grilled chicken / chipotle / avocado / grilled corn **190**

SALMONE

- Capers / mascarpone / caramelised onion / fennel / topped with smoked salmon **220**

PORCHETTA

- Cured pork belly and pork loin / fennel, / dolce latte / roasted garlic / sage **250**

DESSERTS

CHOCOLATE

- Rich chocolate sponge / chocolate truffle / salted brownie / hazelnut biscotti crumb / dark chocolate sauce / mousse / chocolate ice cream **110**

FROZEN CHEESECAKE

- Citrus lemon curd / Limoncello gel / citrus cocktail / lemon gastrique / dried naartjie powder **110**

INDONESIAN INSPIRED PANCAKES

- Coconut milk / dried fruits / custard / nuts / banana / rum and raisin ice cream **110**

PB & J

- Peanut butter fat bombs / peanut brittle / butterscotch / berry pastilles / berry gel **110**