



AURUM

SUMMER 25/26

THE STORY OF US

Welcome to AURUM – a contemporary dining experience nestled in one of Africa's most iconic landmarks, *The Leonardo*. The restaurant offers its interpretation of eclectic cuisine, accompanied by a thoughtfully curated wine selection with a strong local focus.

With a firm belief that each ingredient holds a distinct purpose and extraordinary cuisine is born from the finest components, the AURUM culinary team transcends the ordinary by crafting dishes that narrate a story from seed to plate. Respecting and understanding each unique ingredient, AURUM designs seasonal plates in an ode to sustainability.

Driven by unwavering passion, the AURUM front of house team is committed to delivering the essence of AURUM through their friendly approach and passion for delivering the best service to all guests that enter through the AURUM doors.



CONNECT WITH US

ALL PRICES INCLUDE 15% VAT | GRATUITY OF 12.5% WILL AUTOMATICALLY BE ADDED TO TABLES OF 8 OR MORE GUESTS
WE DO NOT ALLOW GUESTS TO BRING THEIR OWN BEVERAGES TO BE CONSUMED ON THE PREMISES
WE RECOMMEND A SET MENU FOR TABLES OF 8 OR MORE GUESTS

APPETISERS

CHIPOTLE OCTOPUS | 250

AURUM Mazavaroo | Kalamansi | Citrus

CALAMARI (N) | 145

Zucchini Spaghetti | Pine Nut | Armando Aioli | Lime

SEARED KUDU LOIN | 135

Cape Malay Crema | Charred Onion | Apricot

SALDANHA BAY OYSTERS (P) | 255

4 oysters per portion

Champagne Granita | Lemon Pearls

MUSHROOM TEXTURES (V) | 135

Twice Baked Soufflé | Parmigiano Reggiano | Truffle

GORGONZOLA | 135

Gorgonzola Panna Cotta | Black Forest Ham | Balsamic | Blueberry

GRAVLAX | 164

Beetroot | Salmon | Avocado | Lemon Pearls

PORK LOIN | 165

Pancetta | Apple | Pommery Mayonnaise

GOATS IN BLANKETS (V) | 180

Parmigiano Reggiano | Spinach | Confit Tomato | Thyme & Mustard Crema

CRAYFISH TAIL (N) | 440

Pea Emulsion | Pickled Parsnip | Squid Ink Aioli

GARDEN GREENS

AURUM HOUSE SALAD (V)(N) | 135

Danish Feta | Cherry Tomato | Red Onion | Cucumber | Kalamata Olive | Toasted Pumpkin & Flax Seed | Fried Basil | Balsamic Dressing

ADD: Beef Fillet | 120

TIDES OF THE OCEAN (P) | 185

Sardine | Anchovy | Peppadew | Parmigiano Reggiano | Quail Egg | Kalamata Olive | Seasonal Greens

THE DUCK (N) | 280

Poached Pear | Dukkah | Orange | Seasonal Greens | Sumac Vinaigrette | Goat's Cheese

HEARTY BOWL (V)(N) | 170

ALT VEGAN | 118

Butternut | Pearl Couscous | Rocket | Red Onion | Curry Yoghurt Dressing | Roasted Cauliflower | Zucchini | Chermoula Roasted Aubergine

ADD: Smoked Salmon (P) | 150

PASTA & RISOTTI

LAMB RAGU | 390

Spanish Spiced Lamb | Pappardelle | Exotic Mushrooms | Fior Di Latte Mozzarella | Pancetta

AGLIO e OLIO con PEPERONCINO e GAMBERI (P) | 235

ALT VEGAN | 120

Linguine | Garlic | Olive Oil | Red Chilli | Prawn Tails | Italian Parsley | Parmigiano Reggiano

CHICKEN | 290

ALT VEGAN | 250

Shrimp | Rigatoni | Free Range Chicken | Halloumi | Avocado Salsa | Parmigiano Reggiano

RIGATONI FILETTO | 290

Beef Fillet | Tomato | Harissa

PRAWN RISOTTO (P) | 295

Arborio | Prawn Tails | Cherry Tomato | Shellfish Broth | Beurre Blanc | Herb Oil

FRUTTI di MARE (P)(ALC) | 355

Linguine | Prawn Tails | White Clams | West Coast Mussels | Calamari | Cherry Tomato | White Wine | Basil

FIORITURA RISOTTO | 220

VEGAN ALT | 180

Corn | Fennel Barigoule | Edamame | Confit Tomato | Parmigiano Reggiano

MAINS

BEEF FILLET | 420

Oxtail Ragu | Exotic Mushroom | Potato |
Madagascan Pepper Jus

AURUM 'SURF 'N TURF' (ALC) | 1750

Served with a side & sauce of your choice
Wagyu Ribeye | Crayfish Tails

DRY-AGED PRIMAL ON THE BONE | SQ

Please enquire with your server

Served with a side & sauce of your choice
A weekly selection of Prime Dry-Aged Beef on the bone

WAGYU SIRLOIN | 350g | 1400

Served with a side & sauce of your choice
Parmigiano Reggiano | Rosemary Butter

HONEY GLAZED PORK BELLY (N) | 320

Blackcurrant | Hazelnut | Pear

LAMB | 435

Pommes Fondant | Armando Jus | Black Garlic

KUDU LOIN (N)(ALC) | 295

Medley of Vegetables | Leek | Cherry Jus

CHICKEN BALLOTINE | 270

Truffle | Spinach Velouté | Brioche

DUCK | 355

Beetroot | Bok Choy | Sorghum | Stone Fruit

QUAIL | 385

Spätzle | Exotic Mushroom | Jus

OSTRICH FILLET | 280

Juniper | Beetroot | Cauliflower | Risotto Croquette

LOCALLY SOURCED LINEFISH (P)(N) | 360

Brussel Sprout | Gnocchi | Forest Mushroom | Squid Heads

SALMON (P) | 392

Cauliflower | Saffron | Rosti | Chorizo | Shrimp

SEAFOOD FOR 2 (P) | 1350

Shellfish Risotto | Calamari | Dill Crema |
Roasted Linefish | Charred Vegetables

SIDES & SAUCES

AURUM Fries | 60

AURUM Truffle Fries | Truffle Mayonnaise | 95

AURUM Spinach | 75

Potato Purée | Butter | Crispy Potato | 55

AURUM House Salad (V)(N) | 75

Sautéed Young Vegetables | Crispy Onion | 80

Sweet Potato Fries | Rosemary Salt | 55

Risotto Bianco | Parmigiano Reggiano | Herb Butter | 80

Porcini & Truffle | 50

Chimichurri | 60

Dill Crema | 60

Madagascan Pepper Jus | 50

Cherry Jus | 50

Juniper Jus | 50

DESSERTS

AURUM CHEESECAKE | 130

Passion Fruit | Vanilla

AURUM MAGNUM | 95

Yuzu | Basil | White Chocolate

CRÈME BRÛLÉE | 85

Bay Leaf | Stone Fruit | Tonka Bean

VEGAN (N) | 90

Dark Chocolate | Raspberry | Almond

SHARING | 135

Meringue | Chantilly | Summer Fruits

FRUIT | 85

Strawberry | Earl Grey | Hibiscus

CHOCOLATE (N) | 85

Milk Chocolate | Pineapple | Pecan Nuts | Chilli

TIRAMISU | 135

Biscoff | Coffee | Mascarpone

FROZEN TREATS

AURUM GELATO 1 Scoop | 40 2 Scoops | 70

Vanilla | Chocolate (V) | Rocky Road (N) | Peach

AURUM SORBET (V) 1 Scoop | 40 2 Scoops | 70

Please enquire with your server for Sorbet of the day.

BEVERAGES

FRUIT JUICES	Orange Pineapple Mango Strawberry Cranberry Apple 300ml 42	COLD BEVERAGES	Local Mineral Water Still 350ml 35	ALCOHOLIC BEVERAGES	Heineken® 55
			Local Mineral Water Sparkling 350ml 35		Heineken® Silver 55
			Local Mineral Water Still 750ml 70		Windhoek Draught 440ml 55
AURUM SMOOTHIES	Dates Honey Banana Vanilla Frozen Yoghurt 70		Local Mineral Water Sparkling 750ml 70		Windhoek Lager 440ml 55
	Mango Strawberry Pineapple Frozen Yoghurt Raspberries 74		Acqua Panna 250ml 55		Amstel Lager 50
			S.Pellegrino 250ml 55		Carling Black Label 45
GROUND ONE COFFEES	Peanut Butter(N) Banana Cacao Frozen Yoghurt Almond Milk(N) Granola 80		Acqua Panna 750ml 105		Castle Lager 45
			S.Pellegrino 750ml 105		Castle Lite 45
			S.Pellegrino 750ml 105		Bomb Squad Draught 500ml 105
MILK OPTIONS	Ristretto 20		Appletiser 300ml 50		Jack Black IPA 340ml 75
	Single Espresso 34		Grapetiser 300ml 50		Jack Black Lager 340ml 65
	Americano 38		Local Sodas 300ml 35		Corona 65
HOT BEVERAGES	Cortado 36		Fitch & Leeds 32		Sol 65
	Cappuccino 44		Bespoke Mixers 200ml 22		Stella Artois 60
	Flat White 44		Cordials 22		Savanna Dry 60
LUXURY TEAS	Latte 44		Bos Iced Tea 330ml Lemon Peach Berry 50		Savanna Lite 60
	Mocha 48		Rock Shandy Lemonade Soda Bitters 60		Hunters Dry 45
			Steelworks Bitters Lemon Kola Soda Ginger Ale Tonic 60		
HOT BEVERAGES	Almond Milk (N) +12		Red Bull Energy Drink 60	DRAUGHT ON TAP	500ml
	Soy Milk +12		Red Bull Sugarfree 60		Heineken® 70
			Red Bull Red Edition 60		Castle Lite 60
HOT BEVERAGES			Red Bull Apricot Edition 60		Leffe Blonde 70
					Stella Artois 65
HOT BEVERAGES				NON-ALCOHOLIC	Heineken® 0.0 55
					Savanna 0.0 55
					Allure Sparkling Wine 750ml 450
HOT BEVERAGES				NON-ALCOHOLIC COCKTAILS	
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