



AURUM

SUMMER '26/27

THE STORY OF US

Welcome to AURUM – where contemporary dining meets the golden heart of Sandton.

Perched On the 7th floor of The Leonardo, AURUM is a celebration of exceptional food, considered hospitality and the art of dining well. Our cuisine is contemporary, eclectic and inspired by the seasons, bringing together vibrant flavours, refined technique and the finest ingredients.

At the heart of AURUM is a simple belief: every ingredient has a purpose. From carefully selected local produce to exceptional meats and fresh vegetables, our kitchen celebrates the character of each ingredient. Our dishes tell a story – from the origins of the produce to the plate before you.

Our menu evolves with the seasons, embracing what nature has to offer and celebrating exceptional South African produce. Our thoughtfully curated wine list follows the same philosophy, with a strong local focus and wines selected to complement the flavours of our kitchen.

Beyond the plate, AURUM is about the experience. From the warmth of our welcome to the final detail of your meal, our team is passionate about making every visit memorable.

THIS IS AURUM – CONTEMPORARY, CONSIDERED AND UNMISTAKABLY GOLDEN.



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

SOUP DU JOUR | 225

VEGAN ALT | 130

Curried Carrot | Ginger | Seared Scallop

CALAMARI (N) | 180

Salsa Verde Aioli | Lime | Roasted Vegetable Medley

FORBIDDEN FRUIT (V) | 110

Apple Sorbet | Marinated Cucumber | Herb Oil

TRIO OF SPRINGBOK | 165

Spinach | Tomato Confit

DUCK ARANCINI | 160

Broccoli & Pea Mousse | Mint | Chimichurri

BEEF CARPACCIO (N) | 200

Mustard Crème | Almond Porcini Dust | Teriyaki |
Pickled Beetroot

LOBSTER ROULADE (P) | 460

Caramelized Onion | Lemongrass | Apple | Citrus

SEARED TUNA (P) | 200

Black Garlic Aioli | Pickled Jalapeño |
Cucumber Coconut Dressing

SALDANHA BAY OYSTERS (P) | 255

4 Oysters Per Portion

Champagne Granita | Lemon Pearls

ADD: Oyster | 50

BEETROOT MEDLEY (V)(N) | 175

Goat's Cheese | Pistachio | Apple Chutney |
Maple Vinaigrette

GARDEN GREENS

AURUM HOUSE SALAD (V)(N) | 135

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

ADD: Beef Rump | 120

TUNA NIÇOISE (N) | 215

Kalamata Olive | Tuna | Confit Tomato | Quail Egg |
Tempura Green Beans | Seasonal Greens

LATKE CAESAR SALAD (V) | 135

Soft-Boiled Egg | Caper | Artichoke | Zucchini |
Parmigiano Reggiano | Chickpea

ADD: White Anchovy (P) | 65

PRAWN CHIPOTLE SALAD (N) | 250

Avocado | Strawberry | Coconut | Peanut |
Seasonal Greens | Strawberry Ginger Dressing

PASTA & RISOTTI

LAMB RAGÙ | 380

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

AGLIO e OLIO con PEPERONCINO e GAMBERI (P) | 220

VEGAN ALT | 120

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

CHICKEN | 260

VEGAN ALT | 245

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

PENNE FILETTO | 325

Beef Fillet | Tomato | Harissa

OXTAIL RISOTTO | 310

Oxtail | Edamame Beans | Exotic Mushroom |
Mangetout

PRAWN RISOTTO (P) | 280

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

FRUTTI di MARE (P)(ALC) | 350

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

AURUM MOROGO RISOTTO (V) | 280

Kale | Gruyère | Morogo | Tomato

MAINS

BEEF FILLET | 495

Black Truffle | Ox Tongue Arancini | Bone Marrow |
Mushroom Salsa

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 RIBEYE | 300g | 1500

Served with a side & sauce of your choice

Parmigiano Reggiano | Rosemary Butter

ADD: Lobster Tail | 365

SURF AND TURF | 550

14 Day Aged Beef Fillet | Seared Scallop | Béarnaise |
Baked Lentil

PORK BELLY | 230

Red Cabbage Mousseline | Broccoli | Caraway Glaze

LAMB SHANK | 390

Creamy Barley | Sautéed Young Vegetables

VENISON LOIN (N) | 370

Beetroot Polenta | Balsamic Butter | Pistachio Crumble |
Exotic Mushroom

CHICKEN FRICASSÉE | 230

Rice | Bacon | Port Mustard Beurre Blanc

DUCK (N) | 270

Barley | Pistachio Dukkah | Apricot Mostarda

QUAIL | 350

Onion Soubise | Corn Salsa | Sweet Potato Ragù

OSTRICH FILLET | 280

Juniper | Beetroot | Cauliflower | Risotto Croquette

SOLE PAUPIETTE (P) | 340

Calamari Fricassée | Fennel | Ginger

SALMON (P) | 450

Beetroot | Ratatouille Mousseline |
Horseradish Beurre Blanc

SEAFOOD FOR 2 (P) | 1100

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

LOBSTER THERMIDOR (P) | 650

Roasted Capsicum | Lime | Gruyère | Potato

GRATIN DE PATATES DOUCES (V) | 240

Curried Artichoke Velouté | Vegetable Antipasti |
Kalamata Olive | Exotic Mushroom

SIDES & SAUCES

AURUM Fries | 60

AURUM Truffle Fries | Truffle Mayonnaise | 85

Sweet Potato Fries | Rosemary Salt | 70

Potato Purée | Butter | Crispy Potato | 55

AURUM House Salad (V)(N) | 75

Sautéed Young Vegetables | Crispy Onion | 80

AURUM Spinach | 70

Risotto Bianco | Parmigiano Reggiano | Herb Butter | 85

Porcini & Truffle | 50

Madagascan Pepper Jus | 50

Juniper Jus | 50

Horseradish Crema | 70

DESSERTS

VERY BERRY CHEESECAKE | 165

Cranberry | Blackberry | Pomegranate

CARIBBEAN KIWI (N) | 160

Mango | Pineapple | Lemon Poppy | Basil |
Kiwi | Coconut

MISS ELDER (N) | 150

Elderflower | Grapefruit | Lemon Verbena | Thyme

APPLE TEXTURES (N)(V) | 85

Apple | Dark Chocolate | Peanut Butter | Oat

THE CHOCOLATE PROPOSAL (N) | 130

Almond | Madagascan Chocolate | Orange |
Raspberry | Stonefruit

PARFAIT ENDING (N) | 90

Passionfruit | White Chocolate | Guava | Macadamia

FROZEN TREATS

AURUM GELATO 1 Scoop | 40 2 Scoops | 65

Ferrero Chocolate (N) | Piña Colada (ALC) | Vanilla (VG)
Mango & Passionfruit | Liquorice

AURUM SORBET (VG) 1 Scoop | 40 2 Scoops | 65

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	37	ALCOHOLIC BEVERAGES	Heineken®	58
	Dates Honey Banana Vanilla Frozen Yoghurt	75		Local Mineral Water Sparkling 350ml	37		Heineken® Silver	58
	Mango Strawberry Pineapple Frozen Yoghurt Raspberries	78		Local Mineral Water Still 750ml	75		Windhoek Draught 440ml	58
AURUM SMOOTHIES	Peanut Butter (N) Banana Cacao Frozen Yoghurt Almond Milk (N) Granola	85	COLD BEVERAGES	Local Mineral Water Sparkling 750ml	75	ALCOHOLIC BEVERAGES	Windhoek Lager 440ml	58
				Acqua Panna 250ml	60		Amstel Lager	58
				S.Pellegrino 250ml	60		Carling Black Label	50
GROUND ONE COFFEES			COLD BEVERAGES	Acqua Panna 750ml	108	ALCOHOLIC BEVERAGES	Castle Lager	50
	Ristretto	20		S.Pellegrino 750ml	108		Castle Lite	50
	Single Espresso	35		S.Pellegrino 750ml	108		Bomb Squad Draught 500ml	105
GROUND ONE COFFEES	Americano	40	COLD BEVERAGES	Appletiser 300ml	50	ALCOHOLIC BEVERAGES	Jack Black IPA 340ml	75
	Cortado	40		Grapetiser 300ml	50		Jack Black Lager 340ml	68
	Cappuccino	45		Local Sodas 300ml	38		Corona	65
GROUND ONE COFFEES	Flat White	45	COLD BEVERAGES	Fitch & Leeds	32	ALCOHOLIC BEVERAGES	Sol	65
	Latte	45		Bespoke Mixers 200ml	32		Stella Artois	58
	Mocha	48		Cordials	28		Savanna Dry	65
MILK OPTIONS			COLD BEVERAGES	Bos Iced Tea 330ml Lemon	50	ALCOHOLIC BEVERAGES	Savanna Lite	65
	Almond Milk (N)	+14		Peach				
	Soy Milk	+14		Berry				
HOT BEVERAGES			COLD BEVERAGES	Rock Shandy	62	DRAUGHT ON TAP	500ml	
				Lemonade Soda Bitters	62		Heineken®	70
				Steelworks	62		Castle Lite	60
HOT BEVERAGES			COLD BEVERAGES	Bitters Lemon Kola Soda Ginger Ale Tonic	65	DRAUGHT ON TAP	Lefte Blonde	70
				Red Bull Energy Drink	65		Stella Artois	65
				Red Bull Sugarfree	65			
HOT BEVERAGES			COLD BEVERAGES	Red Bull Red Edition	65	NON-ALCOHOLIC	Heineken® 0.0	60
				Red Bull Apricot Edition	65		Savanna 0.0	60
							Allure Sparkling Wine 750ml	465
HOT BEVERAGES			LUXURY TEAS	FOR 1 44	FOR 2 80	NON-ALCOHOLIC COCKTAILS		
				BLACK TEA			TROPICAL SUNRISE	75
				English Breakfast			Mango Orange Lemon Honey Syrup Lemonade	
HOT BEVERAGES			LUXURY TEAS	Earl Grey		NON-ALCOHOLIC COCKTAILS	LEMON BERRY SELTZER	75
				Darjeeling			Raspberry Lemon Juice Soda	
				GREEN TEA			GREEN HOUSE EFFECT	75
HOT BEVERAGES			LUXURY TEAS	Moroccan Mint		NON-ALCOHOLIC COCKTAILS	Cloudy Apple Pine Lemon Agave Cucumber Soda	
				Green Dragon			APRICOT LIME	80
				HERBAL INFUSION			MOCKJITO	
HOT BEVERAGES			LUXURY TEAS	Rooibos Cream Orange		NON-ALCOHOLIC COCKTAILS	Apricot Orange Lime Mint	
				Lemon Fresh			URBAN BREEZE	80
				Fruity Chamomile			Butterfly Pea Ginger Lemon Dry Lemon	