

KENNETH NGUBANE EXECUTIVE CHEF AT THE INTERCONTINENTAL O.R TAMBO

Chef Kenny brings an innovative energy to the dining experience at Quills restaurant. Being an award-winning chef, with over 30 years of culinary experience from around the world, Kenneth is known for dazzling our guests with his truly South African culinary delights.

He always imagined that he would be an architect, but after completing matric he worked at a Johannesburg hotel over the Christmas holidays and fell in love with the art of cooking, he was fascinated with the chefs' creations and that is when he knew that he wanted to be a chef.

Kenny always goes the extra mile having trained chefs within the hospitality Industry - including SA's award winning MasterChef Benny Masekwameng and judged SA Chefs Association competitions.

Chef Kenny also welcomes off the menu requests and will endeavour to create a special, tasty dish just for you.

We thank you for joining us and wish you a delightful dining experience.
























Please Note:

We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a shared kitchen environment which may increase the risk of allergen exposure. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies, please ask the kitchen management beforehand about any specific allergens in the food.



May 2025

APPETIZERS

Caesar Salad	    	220
Baby cos lettuce, bacon, anchovies, parmesan cheese and quail eggs with Caesar dressing and croutons		
Burrata Salad	   	230
Roasted prosciutto, balsamic pearls, tomato jelly, basil pesto, pickled cucumber		
Caramelized Pear and Blue Cheese Salad	   	170
With juicy pears, creamy blue cheese and toasted walnuts with fresh watercress, rocket and mustard leaf napped with honey and mustard dressing		
Octopus Carpaccio	 	200
Paw paw salsa, red chilli, quinoa cracker, citrus cream and herb oil		
Seafood Bisque	   	300
Scallop, prawn, mirepoix, chilli oil, and salsa crusty baguette		
Beetroot and Gin Cured Salmon Gravlax	   	230
Crispy assorted micro herbs, quail eggs, with mustard dill sauce		

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ENTREÉS

Soup  	120
Soup Du Jour served with a garlic crouton	
Oxtail Soup     	130
Tender oxtail meat, aromatic herbs and nutrient rich vegetables served with a mini dumpling	
Spicy Chicken Livers  	180
A hearty stew made with tender chicken livers, onion and tomato sauce, seasoned with cumin, served with a dumpling	
Gnocchi with Chorizo and Creamy Harissa sauce   	200
Crispy chorizo, onion and peppers in a creamy yet spicy harissa and coconut sauce	
Pasta Selection	
Penne, Pappardelle, Gnocchi, Spaghetti, Linguini and Gluten free Penne pasta option.	
Alfredo  	200
Arrabiata 	180
Truffle Cream sauce 	190
Pesto sauce  	190
All finished with grated parmesan cheese 	
Spinach and Mushroom Polenta Chips   	230
With grilled artichoke, sautéed oyster mushroom fresh sauce vierge	
Smoked Five Spiced Duck Breast   	400
Baby spinach, citrus segments, toasted almonds, pickled radishes, edamame beans and sesame seed dressing.	

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FLEXIBLE DINING

Tasty, versatile & nutritionally balanced dishes, available all day, everyday.

ANYTIME PLATES

Artichoke, black mushroom and avocado Tossed baby kale with corn salsa and poached quail egg	   	180
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NOURISH BOWLS

Crunch Salad Made with quinoa tabbouleh, pomegranate seed, avocado, asparagus, tempura enoki, toasted almonds and healthy vegetables (red cabbage, carrots, bell peppers and radish)	   	200
Add a protein of your choice:		
Chicken		230
Prawn		300

MAINS

Sticky Asian style Vegan pork belly



250

Layers of textured vegetable protein, coconut fat and a crispy crust, served with sesame infused sticky rice and sautéed Bok Choy

Quills Prawn Curry



350

Masala spiced prawn curry infused in a creamy tomato sauce, accompanied with steamed basmati rice and traditional condiments

Roast Chicken



350

Chestnut stuffed rolled chicken, lime and herb roasted chicken lollipop, finished with a butternut puree, baby spinach and Moroccan couscous

Grilled Seabass



400

Foxtail millet upma with Cape Malay curry sauce, poppadum and spicy salsa

Crispy Duck Confit



420

Set upon a wild mushroom and truffle barley, battered broccoli stem accompanied with a black cherry salsa and thyme jus.

Bone-In Beef Shank



450

Braised beef shank with Guinness infused jus, truffle mash potato, orange glazed baby carrots and asparagus

Dukkha Seared Springbok Loin



530

Balsamic fried grapes, butternut disc, herbed ricotta, beetroot gel and chimichurri dressing

Lightly Smoked Fillet of Norwegian Salmon



650

Soft herb red quinoa, salmon roe, asparagus and white wine beurre blanc

Duo of Lamb



650

Herbed lamb rack, caramelized onion, brie cheese and lamb shank meat ravioli tossed in lavender butter, glazed carrots and asparagus served with dauphinoise potato finished with lamb jus

Grilled Tiger Prawns



600

Served with lemon butter or peri-peri sauce and a side of your choice.

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SIDES

Creamed Spinach	 	70
Chakalaka		45
Seasonal Vegetables		60
Sautéed Mushrooms		80
Roasted Butternut	 	60
Herbed Mashed Potatoes	 	60
French Fries		65
Sweet Potato Fries		60
Potato Wedges		65
Uphuthu / Pap		60
Onion Rings	  	60
Salad		60

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SAUCES

Bordelaise sauce		45
Green peppercorn jus		45
Red wine jus	 	45
Béarnaise sauce	 	45
Sheba sauce		45
Peri-peri sauce		45
Wild Mushroom sauce		45
Lemon Butter Sauce		45
Café de Paris butter	 	45

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DESSERT

Apple, brown butter and Frangelico crumble served with cream and a shot of espresso	   	130
Hazelnut panna cotta, chocolate diplomat, candied hazelnuts, brown sugar mousse	    	130
Twice-baked Blue cheese Soufflé, homemade cranberry ricotta mousse, green figs and crackers	  	150
Vegan coconut and Almond Cheese cake, Date and nut crust, Mixed Berry compote	  	150
Smoked Dark Chocolate, roasted plum, sesame praline, vanilla bean crema	   	170

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