



# AMUSE-BOUCHE

F O O D & W I N E

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## Starters

|   |     |
|---|-----|
| <b>Soup</b><br>Vegetarian with parmesan churros (V)   | 70  |
| <b>Micro Garden</b><br>Seasonal greens, grilled lemon, greek yoghurt and dukkha spice (V+)                                    | 95  |
| <b>Birds Nest</b><br>Foie gras pâté, crispy potato nest, asparagus, poached quail egg and truffle                             | 165 |
| <b>Heirloom</b><br>Slow roasted root vegetables, whipped goats cheese, lemon and poppy seed (V)                               | 105 |
| <b>Beef</b><br>Beef carpaccio, thyme, mustard, ricotta, bitterballen, black cherry and parmesan crisp                         | 125 |
| <b>Scallop</b><br>Lumpfish caviar, edamame beans, white wine sabayon and preserved lemon                                      | 175 |
| <b>Forest of Mushroom</b><br>Morels, exotic mushroom duxelles, samp croquette, mushroom soil and parmesan custard brioche (+) | 110 |



V *Vegetarian Option* B *Banting Option* H *Healthy Option* + *Consists of Nuts*



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## Main Course

|  |     |
|--|-----|
| <b>Springbok</b>   | 220 |
| Loin, herbs, heritage carrot, parsnip puree, potato comfit spheres and jus de cassis               |     |
| <b>Quail</b>   | 205 |
| Smoked ox tongue, forest mushroom, pommes dauphine and lychee jus                                  |     |
| <b>Parmesan Gnocchi</b>  | 175 |
| Heirloom vegetable, ramentesco, pickled tomato, aubergine barigoule and truffle (V)                |     |
| <b>Lamb</b>  | 230 |
| Middle eastern marinated rump, labneh, cucumber, butternut, spinach tian, apricot and chilli bites |     |
| <b>Crayfish</b>  | 525 |
| Thermidor butter, saffron, comfit shallots and tarragon  |     |
| <b>Beef</b>  | 235 |
| Fillet beef cheek ravioli, bone marrow, spinach, black garlic and comfit egg yolk                  |     |
| <b>Salmon</b>  | 225 |
| 56 degrees sous vide, ponzu, pea, kimchi and cauliflower   |     |



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## Dessert

|  |     |
|--|-----|
| 85%  | 95  |
| Dark chocolate parfait, salt baked beetroot, goats cheese and orange gel   |     |
| Lemon  | 90  |
| Textures, burnt marshmallow and blueberry (V)  |     |
| Banoffee   | 75  |
| Mini banana caramel pie and espresso syrup (+)   |     |
| Hazelnut   | 85  |
| Azèlia 34 % molten lava cake, burnt butter crumble and honey comb gelato (+)   |     |
| Strawberry   | 95  |
| Variations, pistachio and ivory chocolate (+)  |     |
| Cheese   | 105 |
| Goats cheese, grapes, nuts, preserved fig, gorgonzola, pear preserve, smoked peppadew, cottage cheese and lavash (+) |     |

