



# AMUSE-BOUCHE

F O O D & W I N E

## Starter

### Tomato

Essence of tomato, heirloom tomato variations, artisan cheese,  
olive soil and basil (V)  
95

### Cauliflower Rice

Black garlic, goat's cheese, truffle shavings and herb oil (V)  
95

### Forest of Mushrooms

Forest mushrooms, mushroom duxcel, mushroom croquette,  
mushroom soil, parmesan custard, brioche and truffle oil (V)  
110

### Cured Salmon

Beetroot cured salmon, fresh apple and celery salad,  
crème fraiche dressing, pumpernickel bread and lemon pearls  
155

### Beef

Cured beef, thyme, mustard, ricotta cheese, oxtail croquette,  
black cherry and micro greens  
125

### Springbok

Smoked springbok carpaccio, Japanese mayonnaise,  
parmesan chips, tomato salsa croutes and soya pearls  
125

### Prawn

Argentinian grilled peri peri prawns, avocado, pineapple, coconut and fennel salad  
195

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## Main Course

### Thai Red Vegetable Curry

Cashew nuts, sticky coconut scented jasmine rice and pineapple salsa (V) +  
185

### Pumpkin

Pumpkin gnocchi, pumpkin textures, hummus, chick pea coconut  
and dukkah spice (V)  
165

### Chicken

Supreme roulade, mushroom truffle duxcelle, potato fondant,  
asparagus and foie gras veloute  
225

### Oxtail

Slow cooked on the bone, cauliflower mash and garden vegetables  
235





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## Sea Bass

Beetroot variations, tender stem broccoli, goat's cheese and orange gel  
195

## Pork Belly

Slow cooked, braised red cabbage purée, grilled artichoke, chorizo,  
smoked red pepper and pork scratchings  
210

## Lamb

Slow cooked shank, tomato flavoured pomme purée,  
garden vegetables, rosemary and apple jus  
235

## Beef

Fillet, beef cheek ravioli, bone marrow, spinach and black garlic  
225

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## Sides

Mixed green vegetables	45
Cauliflower mash	45
Sweet potato fries	45

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## Dessert

### Abinao 85% Dark Chocolate

Chocolate textures, spiced fig, berries and coconut gelato  
105

### Cheesecake

Passion fruit, vanilla pods and mixed citrus salad  
95

### Milk Tart

Traditional salted caramel, butternut cinnamon fritters, caramel  
gelato and pumpkin seed brittle  
85

### Banoffee

Mini banana caramel pie, dark chocolate soil and espresso syrup  
85

### Hazelnut

Azèlia, 35 % valrhona, molten lava cake, burnt butter crumble and  
honey comb gelato +  
95

### Frozen Trio of Treats

3 scoops of gelato, frozen yogurt or sorbet  
85

### Cheeseboard

Local cheeses, fig, watermelon preserve, berries and lavash  
165

