



AMUSE-BOUCHE

F O O D & W I N E

Starters

Lady Luscious Strawberry, deep fried halloumi, avocado, honey mustard dressing and micro greens	145
Asparagus Cucumber rolled goats cheese, exotic tomato, olive, balsamic reduction and truffle oil	150
Springbok Smoked springbok carpaccio, Japanese mayonnaise, parmesan chips, tomato salsa, routes and soya pearls	165
Comfit Leeks Grilled comfit baby leeks, whipped danish feta, succulant fingers dukkah spice and lemon pearls	125
Forest of Mushrooms Forest mushrooms, morels, mushroom duxcel, mushroom croquette, mushroom soil, parmesan custard, brioche and truffle oil (V)	155
Homemade Tortellini Beef short rib, beef broth, regato cheese, crispy potato noodles and thyme oil	165
Artichoke Grilled artichoke, beetroot variations, hummus, goats cheese and orange gel	150
Prawn Argentinian grilled peri peri prawns, avocado, pineapple, coconut and fennel salad	195
Scallops Seared scallop, crispy pork belly, peas, cauliflower puree, kumquat marmalade and ice leaves	235

Main Course

Duck Marinated glazed duck breast, miso carrot puree, heritage carrots, comfit duck spring roll and five spice potato mash	295
Seafood Waterzooi Melange of seafood, sole, salmon, mussel, prawns, clams, liquorish crème and fennel shavings	285
Wagyu Beef Smoked beef short rib, wagyu beef tartar, lime, edamame beans, beetroot truffle, black garlic and cured quail egg yolk	285
Lobster Lobster bisque, pappardelle pasta, cognac crème, tarragon and pronto fresco	365
Cauliflower Currie roasted cauliflower, potato, coconut cream, mint, lime, danya and cashew nuts +	195





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Pumpkin Pumpkin gnocchi, pumpkin textures, hummus, chick pea. coconut and dukkah spice (V)	195
Lamb Five hour slow cooked shank, tomato flavoured potato mash, garden vegetables, rosemary and apple jus	255
Pork Belly Slow cooked, braised red cabbage, grilled artichoke, chorizo, smoked paprika, red pepper and pork scratchings	235
Oxtail Slow cooked on the bone, cauliflower, potato mash and garden Vegetables	265
Salmon Norwegian salmon, ponzu, crushed pea, kimchi and cauliflower puree	255
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Sides	
Mixed green vegetable	45
Cauliflower mash	45
Sweet potato fries	45
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Dessert	
Clashing Meringue Lemon, dark chocolate textures and lemon berry cake drops	115
Port Baked Pear Warm camembert, super honey comb and homemade lavash	125
Apple Assiette Apple tarte tatin, vanilla panacotta, apple compote and apple sorbet	120
Gorgonzola Cheese soufflé, macerated figs and mascarpone cheese	125
Quince Braised quince, homemade granola, burnt marshmallow, coconut ice and coconut gelato	105
Hazelnut Azèlia 34%, molten lava cake, burnt butter crumble and honey comb gelato	135
Banoffee Mini banana caramel pie, dark chocolate soil and espresso syrup	105
Three Way Truffles Matcha, valrhona Ivoire 35%, beetoot,orange, valrhona abinoa 85% honey comb and azielia hazelnut	155
Frozen Trio of Treats A scoop of gelato, frozen yogurt and sorbet	105
Cheese Board Local cheeses, fig, grapes, watermelon preserve, berries and homemade lavash	205

