



AMUSE-BOUCHE

F O O D & W I N E

Starters

Soup

Green pea and mint Soup 95
Served with baked parmesan and truffle (V)

Prawn Tortellini 185
Squid ink pasta, lemon grass essence, trout caviar, air dried prosciutto ham and fennel

Variation of Springbok 165
Croustade, loin, piccata, ravioli, glühwein butter and mustard shoot

Cutlet of Quail 165
Warm white bean salad and grilled artichoke

Chicken Crunch Salad 155
White cabbage, baby spinach, toasted almond, grilled sweet corn, spring onion, basil pesto croutes, avocado and lime dressing

Gravlax 175
Lemon grass cured salmon, cucumber spaghetti, pumpernickel toast, black lump caviar, sesame seeds, and horse radish cream fraiche

Chevre Croquettes 125
Smoked paprika, roasted baby beets, shaved fennel, citrus segment and raspberry (V)

Apple and Carrot Salad 105
Chilli lime and mustard dressing, butter lettuce, watercress, baked parmesan, crispy pepper dew wanton (V)

Four Fresh Lüderitz Oysters on Ice 160
Chilli tomato salsa, basil pesto, sweet chilli and lemon

Main Course

Pemba Bay Cob 295
Pan fried seabass, calamari fricassee, gnocchi ala nage, brussel sprout leaves, tomato and sauce au vin blanc

Water Zoie Open Ravioli 365
Chilli smoked tomato concasse, squid ink pasta, salmon medallion, tiger prawn tail, New Zealand mussels, crispy squid head, Provencal potato, broccolini flan and sesame seed

Breast of Guinea Fowl 275
Peppered guinea fowl breast, pot au feu of split peas, sweet potato confit, pickled baby onion, grilled courgette and foie grass butter

Lamb Cutlet 365
Cumin and coriander marinated lamb chops, provincial potatoes, sweet chilli labner and asparagus

Curved Fillet of Beef 300
14-day aged beef fillet, black truffle, oxtail and bone marrow sugo, parsnips, olive and ricotta barbajuan, mustard and forest mushroom volute

Oxtail 295
Slow braised oxtail, cooked with butter beans and waterblommetjie, buttery herbed barley and baby green vegetables

Gnocchi 185
Homemade olive potato gnocchi, sun dried tomato, spicy coconut gravy, baby spinach, grana padano shavings, green pea and avocado salsa

Val-au-Vent 185
Wild mushroom cream, humus, pan fried asparagus spear, pickled heirloom tomato sprinkled with nutty dukkha spice

Dessert

Soufflé 125
Black cherry and almond soufflé, assorted berry salad, amarula and coconut cream

Azelia 155
25% roasted pistachio, molten lava cake, burnt chocolate soil, and honeycomb gelato

Cape Malva Pudding 105
Cinnamon and lemon liquorish cream pâtissier, almond Essence

Mint Tartufo 95
Vanilla gelato, iced dark chocolate ganache, seasonal wild berries and mint salsa

Chilled Blueberry & Cinzano Yoghurt Terrine 105
Duo of mango, brandy snap, salsa and mouse

Baked Cheesecake 115
American cream cheese, blueberry compote and milk tart macaroon

Fun Fruit 85
Exotic cut fruit, field farm assorted berries, citrus fruit segment, granadilla coulis and a scoop of mango ice-cream

Indezi Cheese 205
Selection of local and imported cheeses, figs, preserve and homemade basil melba toast

V Vegetarian Option B Banting Option H Health Option +Consists of Nuts

