



AMUSE-BOUCHE

F O O D & W I N E

Starters

Soup		Beef Fillet	300
Cream of Mushroom Soup	95	14-day aged beef fillet, potato fondant, chargilled baby leeks and forest mushroom veloute	
Dehydrated mushrooms with cream cheese and sage (V)		Oxtail	295
Prawn Tortellini	185	Slow braised oxtail cooked with butter beans, buttery herbed mashed potato and baby green vegetables	
Lemongrass essence, trout caviar, air-dried prosciutto ham and fennel		Tomato Risotto	185
Springbok Carpaccio	145	Freshly made risotto, Napolitana sauce, parmesan shavings and candied tomatoes (V)	
Carpaccio, horseradish cream, parmesan slivers, potato nest and micro herbs		Ricotta Ravioli	185
Gazpacho	95	Sundried tomato petals, burnt butter and sage (V)	
Chargilled red peppers, red onion and cucumber salsa (V)			
Salmon Ceviche	175		
Citrus marinated salmon, cubed avocado and mango		Dessert	
Chèvre Croquettes	125	Azélia	155
Smoked paprika, roasted baby beets, shaved fennel, citrus segments and raspberry (V)		25% roasted pistachio, molten lava cake, burnt chocolate soil and honeycomb gelato	
Burrata Salad	175	Cape Malva Pudding	105
Buffalo mozzarella, two-way heirloom tomatoes, ciabatta shaving, balsamic vinegar and basil cream (V)		Cinnamon and lemon cream pâtissière and almond essence	
Four Fresh Lüderitz Oysters on Ice	160	Mint Tartufo	95
		Vanilla gelato, iced dark chocolate ganache, seasonal wild berries and mint salsa	

Main Course

Seabass or Linefish of the Day	295	Baked Cheesecake	115
Seared - with fennel and celery puree, pickled salad, sauteed green beans and potato fondant		Cream cheese, blueberry compote and milk tart macaroon	
Grilled Salmon and Ricotta Ravioli	365	Fun Fruit	85
Cherry tomato concasse, salmon medallion, tiger prawn tail and crispy squid heads		Exotic cut fruit, field farm assorted berries, citrus fruit segment, granadilla coulis and a scoop of mango ice-cream	
Seared Duck Breast	275	Fairlawns Cheese Board	205
Burnt carrot and orange, sweet potato puree, grilled courgetti ribbons and jus		Selection of local and imported cheeses, figs, preserve and homemade basil melba toast	
Lamb Rack	365		
With grilled asparagus, roast butternut and sage puree, butternut crumpet and shiitake jus			

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

