



# AMUSE-BOUCHE

F O O D & W I N E

Served from 18H00 - Close

## Starter

Chicken Noodle Soup	135	Soy Tofu <sup>(V)</sup>	195
Sweet corn, chickpea & sundried tomato		Pickled red cabbage, green beans, crispy egg noodles, popped rice & peppadew velouté	
Truffle <sup>(V)</sup>	160	Warm Tartlet <sup>(V)</sup>	200
Semolina fritter, crisp arugula, cauliflower purée & shaved summer truffle		Ricotta cheese, roasted baby beetroot, apple crisp, baby vegetables & peppadew velouté	
Salmon Gravlax	190	Mille Feuille <sup>(V+)</sup>	220
Herbed Dijon mustard, popped rice, pressed melon, citrus crumble, blood orange & lentil dressing		Mushrooms, braised leeks, spinach, peppadew, parmesan sauce & micro herb salad	
Octopus Carpaccio	195	Shellfish Pasta	330
Thinly sliced octopus, spring onion & tomato chilli salsa, crispy squid & lime vinaigrette dressing		Tagliatelle, sautéed mussels, shrimp, Napolitana sauce, grilled tiger prawns, dill oil, basil & grana Padano	
Cured Smoked Duck Breast	185	Pan-Fried Line Fish	330
Poached saffron pear & spring onion, beetroot fondants, candied orange & herb crostini		Noir purée, braised baby fennel, tomato chutney, pickled wild mushroom macaron, pea & confit garlic gel, lemon & herb velouté	
Goats Cheese <sup>(V)</sup>	170	Salmon	375
Poached wild berries, herb soil, pickled wild mushroom, candied nuts & truffled carrot gel		Herb crusted salmon, black rice, baby vegetables, squid, fennel, chorizo & tomato ragout, salmon crackle	

## Main Course

Duo of Beef	330
Beef fillet, beef shin croquette, baby vegetables, caramelised onion purée, balsamic strawberry, charred baby leeks & red wine jus	
Slow Braised Pork Belly	300
Pork belly, parsnip purée, baby vegetables, panko prawns, pineapple chilli salsa & vanilla foam	
Wagyu	770
Chakalaka maize meal chips, baby vegetables, wild mushroom & tangy, herby chimichurri sauce	
Ostrich	310
Truffled cauliflower purée, smoked ostrich bacon crumble, baby vegetables, wild mushroom & thyme jus	
Duo of Chicken	265
Sweet pomme de terre purée, baby vegetables, butternut chutney, herbed quinoa, café au lait & chicken croquette	

## Dessert

Chocolate Experience	145
Chocolate torte, white chocolate mousse, cherry brownies, mint chocolate, mint cranberry chocolate	
Peanut Butter Mousse	130
Dark chocolate, peanut butter, meringue kisses, caramel popcorn & cherry gel	
Baklava Pistachio Cheesecake <sup>(+)</sup>	130
White chocolate cranberry ganache, mini baklava cigars & mixed berries	
Baked Passionfruit Ravioli	130
Blueberry ice cream & passionfruit coulis	
Cheese Board	250
Selection of South African & imported cheeses, homemade chutney, biscuits & preserves	