



DINNER

Served from 18H00 – Close

STARTER

| | |
|---|-----|
| Burrata | 190 |
| Grilled stone fruit, melon & sourdough | |
| Truffle Risotto (V) | 160 |
| Arborio rice, natal truffle, wild mushroom & parmigiano reggiano | |
| Spicy Tuna | 190 |
| Chilled cucumber soup, labneh, pickled onion, kewpie mayo & rye crostini | |
| Octopus Carpaccio | 195 |
| Thinly sliced octopus, spring onion & tomato chilli salsa, crispy squid, rice crackling & lime vinaigrette dressing | |
| Cured Smoked Duck Breast 195 Poached saffron pear & spring onion, beetroot fondants, candied orange & herb crostini | |
| Cheese and Tomato (V) | 160 |
| House-made garlic soft cheese, warm creamed tomato, heirloom tomato & sourdough crouton | |
| Steak Tartar | 190 |
| Wagyu sirloin, roast garlic and plum emulsion, brioche & tempura onion | |

MAIN COURSE

| | |
|---|-----|
| Beef Fillet | 340 |
| Caramelised onion purée, balsamic strawberry, charred baby leeks & glazed heirloom carrot | |
| Slow Braised Pork Belly | 300 |
| Pork belly, parsnip purée, baby vegetables, pineapple chilli salsa & vanilla foam | |
| Wagyu | 890 |
| MS 9 Sirloin, potato mille-feuille, butter poached shitake & popped cherry tomatoes | |
| <i>Add Truffle</i> | 100 |
| Venison | 320 |
| Caramelised onion, biltong crumble, spinach mousse, whipped potato & wild mushroom red wine jus | |
| Natal Farmed Duck | 330 |
| Minted pea, barley and black rice, granny smith apple, kataifi & jus | |

| | |
|--|-----|
| Roast Pumpkin Steak (V) | 180 |
| Citrus corn custard, mustard caviar, crunchy potato & herb velouté | |
| Beetroot Tagliatelle (V) | 210 |
| Pulled mozzarella, pickled beets, chive & grana padano | |
| Shellfish Pasta | 350 |
| Linguine, sautéed mussels, shrimp, napolitana sauce, grilled tiger prawns, dill oil, basil & grana padano | |
| Sustainable Line Fish | 350 |
| Split pea hummus, snow peas, charred corn, sabayon & baby onion | |
| Salmon | 375 |
| Saffron potato, carrot and ginger purée, micro root vegetables, salmon crackling & orange and saffron butter fondu | |

DESSERT

| | |
|---|-----|
| Pomegranate Dark Chocolate Delice | 130 |
| Pomegranate molasses, Chantilly cream, white chocolate rice biscuit and berry coulis | |
| Berry Pie | 130 |
| Chantilly cream, seasonal berries, blackberry coulis & vanilla sponge | |
| Lemon Tart | 130 |
| Meringue, sweet pastry & lemon curd | |
| Chocolate Fondant | 130 |
| Chocolate ganache & amarula ice cream | |
| Affogato (V) | 110 |
| Pistachio, vanilla ice cream, dark chocolate, double espresso & caramel | |
| Cheesecake | 130 |
| Chocolate ganache, white chocolate apple mousse, apple jelly, red velvet crumble & chocolate tuille | |
| Cheese Board | 250 |
| Local cheese, crackers & preserves | |

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



AMUSE-BOUCHE
FOOD & WINE

December 2024