



STARTERS

Mushroom Risotto 	190
Arborio Rice Enriched with Cream, Wild Mushrooms and Grana Padano	
Chèvre Croquettes 	170
Smoked Paprika Goat Cheese, Roasted Baby Beetroot, Crispy Potato, Corn and Raspberry Gel	
Deconstructed Pork Terrine	185
Parma Ham, Brioche, Pineapple Chutney, Apple Purée, Crispy Apple, Savoury Soil and Peppadew Tuile	
Beef Bourguignon Soup	180
Beef Shin Braised in a Hearty Red Wine Broth, Caramelised Onion and Gruyère Cheese	
Grilled Octopus	285
Confit Garlic Purée, Purple Pickled Carrots, Chorizo, Pea Mousseline, Crispy Rocket and Dill Crème	
Calamari Textures	180
Crispy Tentacles, Sautéed Calamari, Black Garlic Aioli, Olive Tuile, Olives, Semi-Dried Tomato and Micro Salad	

MAINS

Beef Fillet 250g	440
Confit Potato Stack, Seasonal Vegetables, Crispy Rocket, Onion and Horseradish Gel, Rosemary Jus	
Slow-Braised Pork Belly 250g	310
Creamy Celeriac, Baby Apples, Apple Sauce, Braised Potato, Crackling, Carrots, Baby Butternut and Passion Fruit Pork Jus	
Ribeye on the Bone 420g	595
Sautéed Asparagus, Black Garlic Ketchup, Smoked Beech Mushrooms, Duchess Potatoes, Olive Cracker and Mustard Jus	
Karoo Lamb Cutlets 300g	480
Parsnip Purée, Fondant Potato, Broccoli Florets, Cumin Honey-Glazed Carrots and Basil & Mint Jus	
Springbok Loin 250g 	395
Butternut Purée, Biltong Crumble, Potato Fondant, Shiitake Mushrooms, Baby Butternut and Chocolate Jus	
Fire-Roasted Eggplant Escallops	190
Chickpea Hummus, Lentil and Sundried Tomato Stew, Pine Nuts, Baby Vegetables and Herb Velouté	
Wild Mushroom Mille-Feuille	305
Puff Pastry, Braised Leeks, Spinach, Parmesan Sauce, Micro Herb Salad, Carrot Purée, Truffle and Herbed Velouté	
Pasta from the Rocks	380
Linguine Sautéed with Garlic, Clams, Mussels and Shrimp in White Wine and Cream, Finished with a Grilled Tiger Prawn, Grana Padano, Crispy Coriander and Herbs	

Braised Oxtail	385
Slowly Braised Overnight Oxtail, Buttered Mustard Mash, Sautéed Shimeji Mushrooms and Root Vegetables	
Natal Farmed Duck	410
Confit Duck Breast, Minted Peas, Chive Black Rice, Glazed Baby Carrots, Baby Bok Choy and Blueberry Duck Sauce	
Chicken Supreme	295
Broccolini, Cauliflower, Crumbled Quinoa, Radish, Carrot Mousseline and Café au Lait Sauce	
Sustainable Line Fish 250g 	405
Smoked Seafood Ragout, Glass Noodles, Spring Onion, Fish Broth and Dill Oil	
Salmon 250g	455
Pan-Seared Salmon Served with Saffron Potato Fondant, Carrot and Ginger Purée, Baby Root Vegetables, Salmon Crackling and Citrus Saffron Sauce	

CHEFS TASTING

SIGNATURE EXPERIENCE (5 Course)

Artisanal Bread with Flavoured Butter

ONE

Smoked Oxtail Fritters

Onion and Leek Purée, Potato, Black Garlic and Parsnip Crisps

Paired with Cape of Good Hope Syrah (90ml)

TWO

Orzo Pasta Salad

Fresh Mozzarella, Rocket, Basil Pesto, Sundried Tomato, Olives, Sautéed Wild Mushrooms, Aged Balsamic Dressing and Micro Herbs

Paired with Kleine Zalze Chenin Blanc (90ml)

Lemon and Pistachio Sorbet

Crushed Pistachio Nuts with a Salted Buttery Tuile

THREE

Sustainable Line Fish

Smoked Seafood Ragout, Crispy Leeks, Glass Noodles, Fish Broth and Dill Oil

Paired with Buitenverwachting Sauvignon Blanc (90ml)

FOUR

Karoo Lamb Cutlets 375g

Pea Purée, Fondant Potato, Broccoli Florets, Cumin Honey-Glazed Carrots and Basil & Mint Jus

Paired with Lanzerac Pinotage (90ml)

FIVE

Vanilla Bean Crème Brûlée

A Classic French Dessert Featuring Rich Velvety Custard Subtly Infused with Aromatic Vanilla Seeds, Served with Berry and Ginger Biscotti and Gooseberry Gel

Paired with De Krans Cape Tawny Port (50ml)

Food Experience	1 195
Food and Wine Paring	1 595