

A la Carte Menu

*S*tarters

Seafood arancini

With mussels, calamari, prawn, lemon-white anchovy veloute and hot sweet chili sauce

R98

Seared Norwegian salmon

With chilled beetroot soup, cream cheese panna cotta, chive and lemon butter, salmon caviar and sunflower sprouts

R98

Shitake mushroom soup

With parmesan cheese sticks, a hint of truffle, roasted garlic-parsley cream fraiche croquette and shimiji mushrooms

R88

Chicken liver terrine

With pinotage grape compote, thinly sliced crispy olive bread, dried olives and crispy capers

R88

Moroccan style smoked duck breast salad

With butternut, feta and cashew bulgur wheat salad, topped with a coriander and lemon yogurt dressing

R98

Bocconcini and roasted tomato tartlet

With lemon and rocket salad, basil pesto and reduced balsamic vinegar.

R88

*M*ain Course

Crispy vegetarian polenta cake

With peppers, baby marrow, jalapeño, onion and goat's cheese feta, sundried tomato compote, baba ganoush and a baby leave salad

R178

Grilled Fillet Steak

With herbed gorgonzola butter, baby root vegetables, balsamic reduction and asparagus drizzle

R210

Bacon wrapped Springbok Loin

With an onion and herb gruyere cheese potato bake, cauliflower puree, red wine jus and baby marrow ribbons

R210

Butter chicken

With saffron basmati rice, naan bread and a cucumber-mint raita

R188

Slow roasted beef brisket

With carrot- potato mash, wild mushroom ragout and a red wine reduction

R198

Line fish of the day

With fennel and lemon mash, a tomato and prawn broth, confit of leek topped with parsley-lemon butter and crispy vermicilli

R188

*D***esserts**

Milktart and orange

With orange ice cream, orange syrup and white chocolate-pistachio shortbread crumbs

R78

Saffron Crème Caramel

With red wine poached pear, red wine syrup and hazelnut drops

R78

Decadent Nutella chocolate brownies

With cherry ice cream, salted fudge crumbs and a cherry coulis

R78

Selection of cheeses

With preserves and nuts, ask your waiter about today's choice

R98

Trio of homemade ice cream

Ask your waiter about today's selection

R78

Please note a discretionary 12.5% gratuity will be added to your bill for tables of 6 or more

