

A La Carte Menu

Starters

Prawn and salmon fish cake

*Marinated fennel, salmon caviar, crispy capers, fennel leaves, saffron aioli,
lemon oil, red pepper sauce*

R119

Roasted eggplant soup

*Mint and pistachio pesto, preserved lemon,
harissa oil, dukka spice, goats cheese croquette*

R111

Smoked snook tartlet

*Spiced apricot chutney, horseradish cream, pickled baby onion, leek ash,
pea shoots, roasted baby tomato*

R111

Sweet potato and chickpea samosa

Curried mayonnaise, tamarind jam, mint-coriander yogurt, lime oil

R111

Buttermilk fried chicken thigh

*Sesame seeds, spring onion, spicy onion, maple-chili sauce,
kale, watercress and beansprout salad*

R119

Duck liver parfait

*Cherry glaze, brussel sprout leaves, cashew crumb, brandy- apple jelly, truffle
melba, white truffle oil, roasted baby beets*

R119

Main Course

Sea bass

*Vichyssoise sauce, salmon caviar, potato straws,
pea puree, roasted tomatoes, fennel leaves*

R220

Fillet Steak

*Tempura shimiji, porcini mushrooms,
parmesan powder, potato croquette, truffle jus*

R250

Springbok Loim

Butternut and walnut polenta cake, roasted baby turnip, roasted baby radish, rainbow baby carrots, caramelized baby onions, crispy sage, red wine jus

R250

Bacon and cream cheese stuffed chicken breast

Sweetcorn salsa, avocado puree, crispy black forest ham, feta and jalapeno sauce, dried chili strands

R200

Spicy slow roasted duck curry

Lemon grass, coriander, chili, lime-pistachio pilaf, flat breads, cucumber-mint salsa

R230

Roasted pumpkin risotto

Truffle, parmesan, peanut dust, black garlic puree, sesame seeds, shitake mushrooms, micro sprinkles

R200

Dessert

Orange and pistachio

Orange sponge, pistachio praline, orange blossom gel, elder flower syrup, pistachio crumb, citron ice cream

R99

Red wine poached pears

Saffron crème caramel, caramel mousse, hazelnut drop, ginger shortbread crumb, fennel

R99

Smoked dark chocolate panna cotta

White chocolate-coffee mousse, honey comb, cherry jell, peanut butter cream, walnut meringues, whiskey caramel sauce

R99

Selection of cheeses

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

R132

Trio of homemade ice cream

Ask your waiter about today's selection

R99

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