

A La Carte Menu

Starters

Chilled Pea and Buttermilk Soup

Goats cheese crumble, crispy prosciutto dust, parmesan puff stick

R116

Prawn

Avocado, sweetcorn puree, baby leaves, coriander cream cheese, chili strands, lime dressing, red pepper coulis, marinated tomatoes, cucumber ribbons

R119

Salmon Gravlax

Black garlic puree, pickled baby onion, baby beetroot, sesame toast, radish, fennel

R119

Chicken, Asparagus and Citrus

Baby leaves, crispy capers, pistachio dressing, lime, orange, grapefruit

R116

Beef Carpaccio

Grain fed beef carpaccio, mushroom dust, tempura shimiji mushrooms, humus, dried olives, grana Padano, roasted tomatoes, truffle vinaigrette

R119

Broccoli and Leek Arancini

Stuffed with feta, marinated red peppers, roasted onion sauce, pea puree, lemon oil, marinated fennel salad

R116

Main Course

Line Fish

Crispy calamari, lemon-fennel mash, white wine velouté, roasted baby tomatoes, black garlic puree

R220

Fillet Steak

Roasted bone marrow, truffle croquette, roasted baby onion, pecorino dust, roasted garlic puree, grilled mushroom, truffle jus

R250

Springbok Loin

Bacon wrapped springbok loin, red onion marmalade, smoked olive tapenade, beetroot, parmesan samp croquette, red wine jus

R250

Harissa Marinated Grilled Chicken Breast

Bulgur wheat salad, roasted tomatoes, mint, feta, preserved lemon, tzatziki

R200

Lamb

Lamb rump, slow roasted leg of lamb croquette, mint pesto, cauliflower puree, red wine jus, asparagus, baby carrots

R230

Indian Style Coconut- Cauliflower Curry

Eggplant, peanuts, coriander, red onion, lime-sultana pilaf, sambals, flatbreads

R200

Dessert

Basil and White Chocolate Mousse

Tomato syrup, sesame brittle crumb, crispy basil, basil sugar, honey comb cream, yellow tomato gel

R99

Dark Chocolate Fondant

Salted caramel sauce, peanut butter ice cream, raspberries, caramel biscuits

R99

Lemon Panna Cotta

Passionfruit jelly, coconut meringue, candied lime, crushed pink pepper corn, vanilla shortbread

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

We regret no split bills