

## Starters

*Mushroom, turnip, garlic crème, goat's milk cheese, pear, pea sponge,  
macadamia & chardonnay dressing*

75

*Crisp prawn, ravioli, wasabi sauce, apple sorbet & hibiscus*

80

*Sugar cured beef, tartar, cashew nut crème, sesame & ginger ponzu*

75

*Panko aubergine, tomato, garlic, parmesan velouté, mozzarella,  
olive & capers*

65

*Confit, cured and smoked rainbow trout, sushi rice, fennel,  
apple & beetroot*

80

*Chicken ravioli, citrus, carrot purée, lemongrass & ginger*

70

*Soup of the day*

60

## Mains

*Line fish of the day*

125

*Mussels, line fish, crisp prawn, wakame rice, coconut  
& spiced tomato sauce*

145

*Duck, butternut purée, black sesame, litchi, orange & ginger*

135

*Peppered springbok, leek crème, beetroot, croquettes & hibiscus jus*

155

*Beef fillet, wasabi potato, tomato & teriyaki truffle jus*

135

*Pork belly, carrot purée, szechuan cucumber & cantonese jus*

130

*Herb crusted tofu, puffed grains, fried potato, asparagus, carrots  
& lemongrass miso sauce*

110

## Dessert

*Strawberry and champagne sorbet, black pepper and vanilla mousse,  
& pink peppercorn jelly*

50

*Coconut panna cotta, coriander ice cream, cucumber sorbet,  
cashew & meringue*

50

*Chocolate pavé, cremaux, basil ice cream, black sesame & green tea*

55

*Lemon, mascarpone mousse, white chocolate sorbet, meringue  
& almond financier*

50

*Artisanal cheeses served with bread & preserve*

75

A service charge of 12.5% will be added to the bill of tables of six or more persons

No BYO wine allowed

Payment by Visa, Mastercard, Diners Club, Debit Card and cash only

## Chef's Menu

Available for dinner only, until 21:00 sharp

*Butternut dome, whole-grain mustard ice cream, citrus, coconut,  
caviar & fennel*

*Crayfish, ginger mushrooms with sake, yuzu sorbet & pea sponge*

*Smoked snoek tortellini, salted apricot, compressed apple,  
almond & coriander*

*Tomato, olive oil emulsion, goat's milk cheese, olives & corn*

### *Intermezzo*

*Springbok, beetroot brioche, pistachio, black pepper sauce & yoghurt*

*Gorgonzola ice cream, walnut streusel, honeycomb,  
red wine poached pears & meringue*

*Rooibos tea panna cotta, citrus sorbet, macadamia & berries*

450

## Optional wine pairing

*Sommelier's selection*

350

*South African premium selection*

550