

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 and 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