

STARTERS

Asiette of tomato with goat's milk cheese, sunflower seed, basil, kalamata olive & lemon (<i>gluten-free & nut-free</i>)	190
Grilled cauliflower with romesco, exotic mushroom, furikake seasoned rice crisp & candied pumpkin seeds (<i>vegan, gluten-free, lactose-free & nut-free</i>)	200
Seared gamefish with persimmon salsa, sesame & soy emulsion, togarashi mayo, coriander sago & spring onion (<i>nut-free</i>)	215
Tempura prawn with coconut, peas, creamy bacon espuma & lime (<i>nut-free</i>)	215
Black Angus beef tartare with cured egg yolk, dukkha, sumac mayo, pickled mustard seed & lavash (<i>nut-free</i>)	210

MAINS

Charred leek, green asparagus, cauliflower, black garlic & crispy potato (<i>vegan, gluten-free & nut-free</i>)	340
Aubergine, red pepper, cashew nut 'cream cheese', baby marrow, spring onion, pumpkin seed & basil (<i>vegan</i>)	330
Fish of the day, pommes anna, red onion, mange tout, caper, parsley & trout caviar cream (<i>gluten-free & nut-free</i>)	380
Lamb rump, chakalaka, kale, apricot, sweetcorn polenta & bay leaf infused jus (<i>gluten-free & nut-free</i>)	390
Pork belly, apple, cabbage, fennel, baby onion & fennel seed infused jus (<i>gluten-free & nut-free</i>)	360
Bonsmara beef, chimichurri, potato, mushroom & smoked bone marrow jus (<i>gluten-free & nut-free</i>)	380

SIDES

Crispy potato wedges, herb aioli & parmesan	70
Salad of cucumber, peas, mint, rocket, danish feta & lemon dressing	70

DESSERT

Vanilla goat's milk cheese panna cotta, strawberry, shortbread, basil & strawberry frozen yogurt (<i>nut-free</i>)	150
Yuzu-lemon tart, vanilla meringue, almond streusel & raspberry sorbet (<i>vegan</i>)	150
Dark and white chocolate pave, chocolate sponge, blackberry & hazelnut praline ice cream.....	170
Coconut and nectarine cake, mango, black sesame, toasted coconut streusel & coconut mango frozen yogurt (<i>vegan, gluten-free & nut-free</i>).....	150
Artisanal local cheese selection with crisps, fresh fruit & preserves	230

PLEASE NOTE

No BYO wine allowed
Payment by Amex unfortunately not accepted
A gratuity of 12% will be added to the bill of tables of six and more persons

DINNER SET MENU

OPTIONAL WELCOMING COURSE*

trio of shucked oysters with red onion mignonette & lemon
paired with Tokara MCC '17

1ST COURSE

gamefish tartare with persimmon salsa & nori rice crisp
(gluten-free, nut-free & lactose-free)

AND

potato bread with umami butter

2ND COURSE

asiette of tomato with goat's milk cheese, sunflower seed, basil,
kalamata olive & lemon
(gluten-free & nut-free)

3RD COURSE

tempura prawn with coconut, peas, creamy bacon espuma & lime
(nut-free)

OR

black angus beef tartare with cured egg yolk, dukkha, sumac mayo,
pickled mustard seed & lavash *(nut-free)*

4TH COURSE

fish of the day with potato, red onion, mange tout, caper,
parsley & trout caviar cream *(gluten-free & nut-free)*

OR

springbok loin with chakalaka, kale, apricot, sweetcorn polenta
& bay leaf infused jus *(gluten-free & nut-free)*

5TH COURSE

dark and white chocolate pave with chocolate sponge, blackberry
& hazelnut praline ice cream

OPTIONAL FAREWELL COURSE*

savory gorgonzola crème brûlée with poached pear & macadamia nut
paired with klein constantia vin de constance

5-COURSE R950.00 | **WINE PAIRING** R650.00

***WELCOMING COURSE** R160.00 | **WINE PAIRING** R300.00

***FAREWELL COURSE** R200.00 | **WINE PAIRING** R320.00

your bill includes a 12% service charge, feel free to adjust or remove it as you see fit

DINNER VEGAN SET MENU

1ST COURSE

baby marrow tartare with persimmon salsa & nori rice crisp
(gluten-free, nut-free)

AND

ciabatta with olive tapenade

2ND COURSE

asiette of tomato with vegan cheese, sunflower seed, basil,
kalamata olive & lemon
(gluten-free & nut-free)

3RD COURSE

grilled cauliflower with romesco, exotic mushroom, furikake seasoned
rice crisp & candied pumpkin seeds *(gluten-free & nut-free)*

4TH COURSE

aubergine, red pepper, cashew nut 'cream cheese', baby marrow,
spring onion, pumpkin seed & basil

5TH COURSE

yuzu-lemon tart with vanilla meringue, almond streusel
& raspberry sorbet

OPTIONAL FAREWELL COURSE*

cashew nut gorgonzola with poached pear & macadamia nut
paired with klein constantia vin de constance

5-COURSE R950.00 | **WINE PAIRING** R650.00

***FAREWELL COURSE** R200.00 | **WINE PAIRING** R320.00

your bill includes a 12% service charge, feel free to adjust or remove it as you see fit