

DINNER SET MENU

OPTIONAL WELCOMING COURSE*

trio of shucked oysters with red onion mignonette & lemon
paired with tokara blanc de blancs cap classique '18

1ST COURSE

daily appetiser and bread selection

2ND COURSE

Compressed watermelon with cashew nut cream, avocado, fig leaf,
pumpkin seeds, and lace crisp VQ

3RD COURSE

Fish crudo with lime, lychee, apple, crème fraîche, coriander,
radish, and bokkom rice crisp QF NF

OR

Beef tartare with turmeric baby onion, sultana chutney,
curry aioli, cured egg yolk, and ciabatta crisp DF NF

4TH COURSE

Fish of the day with baby marrow & fennel succotash, dill cream,
and a pineapple, fennel & cucumber salad QF NF

OR

Springbok loin with parmesan polenta, fine beans, apricot, chakalaka,
and orange buchu jus QF NF

5TH COURSE

Mango mousse with granadilla gelée, coconut-mango gelato, olive oil
shortbread, and mango shard NF V

OPTIONAL FAREWELL COURSE*

Gorgonzola crème brûlée with apple kapokbos relish and candied walnut
paired with klein constantia vin de constance '21

Dietary key: DF Dairy-free QF Gluten-free NF Nut-free

5-COURSE R1100.00 | **WINE PAIRING** R750.00

***WELCOMING COURSE** R175.00 | **WINE PAIRING** R385.00

***FAREWELL COURSE** R200.00 | **WINE PAIRING** R360.00

your bill includes a 13% service charge, feel free to adjust or remove it as you see fit