

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 *VG*

3RD COURSE

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

OR

Springbok loin with parmesan polenta, fine beans, apricot, chakalaka,
and orange buchu jus *GF 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 GF 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