

STARTERS

Assiette of freshly shucked Blue Lagoon oysters Plum, coriander & lime * Trout caviar, cucumber & lemon * Red onion, raspberry & basil * Ponzu, melon & ginger (<i>lactose-free & nut-free</i>)	230
Tartare of the day with parsley, wholegrain mustard, chive, aioli, green olive, egg yolk & crispy lavash (<i>nut-free</i>)	195
Seared gamefish with pineapple, cucumber, ginger, sesame, chive, ponzu dressing & rocket (<i>gluten-free, lactose-free & nut-free</i>)	195
Summer tomato and stone fruit salad with cashew nut cheese, fig leaf, Tokara balsamic vinegar & pumpkin seeds (<i>vegan & gluten-free</i>).....	175
Asparagus, fennel & citrus salad with grapefruit, avocado, peas, coconut feta, pine kernels & citrus dressing (<i>vegan & gluten-free</i>)	180

MAINS

Pan-seared line fish with lentils, spring onion, sweetcorn, edamame bean & parsley miso beurre blanc (<i>gluten-free & nut-free</i>).....	295
Braised pork belly with granny smith apple, spiced cherry, pak choi, pork crackling & marsala wine infused jus (<i>gluten-free & nut-free</i>)	295
Bonsmara beef with pommes anna, cauliflower, tender stem broccoli, green beans & smoked bone marrow jus (<i>gluten-free & nut-free</i>).....	315
Laingsburg lamb saddle with sundried tomato, red pepper, chickpea, basil, puffed cumin sago & fynbos jus (<i>gluten-free, lactose-free & nut-free</i>) ...	315
Potato dumplings in mild green curry with lightly smoked carrot, pumpkin seed, coriander, coconut & cashew nuts (<i>vegan</i>).....	280
Braised leek & shiitake mushroom with grilled cauliflower, walnut, charred onion, truffle oil, wild mushroom emulsion & onion jus (<i>vegan & gluten-free</i>).....	285

SIDES

Crispy baby potatoes with smoked paprika aioli	60
Pickled beetroot salad with goat's milk cheese, herb pesto & rocket	60

DESSERT

Strawberry and pink peppercorn sorbet with poached granny smith apple, lemon and oat granola & strawberry sago crisp (<i>vegan & gluten-free</i>)	125
Lacto-fermented litchi with caramelized white chocolate cremeaux, swiss meringue, almond crumble, rose geranium ice cream & mint gel	125
Goat's milk yoghurt panna cotta with fresh gooseberry, gooseberry sorbet, pecan nut praline, chocolate namelaka & gooseberry crisps.....	135
Spice poached apricot with coconut udon, rooibos gelato, olive oil crumble & vanilla pastry cream (<i>vegan & gluten-free</i>)	125
Artisanal local cheese selection with fruit, crisps & preserves	195

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 4-COURSE

Snacks

Assiette of freshly shucked Blue Lagoon oysters

Trout caviar, cucumber & lemon

Red onion, raspberry & basil

(lactose-free & nut-free)

Summer tomato and stone fruit salad with cashew nut cheese, fig leaf,

Tokara balsamic vinegar & pumpkin seeds *(vegan & gluten-free)*

Intermezzo

Bonsmara beef with pommes anna, cauliflower, tender stem broccoli,

green beans & smoked bone marrow jus *(gluten-free & nut-free)*

Goat's milk yoghurt panna cotta with fresh gooseberry, gooseberry

sorbet, pecan nut praline, chocolate namelaka & gooseberry crisps

Petit Fours

4-course R600.00 | Wine pairing R350.00

DINNER 6-COURSE

Snacks

Asparagus, fennel & citrus salad with grapefruit, avocado, peas, coconut feta, candied pine kernels & citrus dressing
(vegan & gluten-free)

Seared gamefish with pineapple, cucumber, ginger, sesame, chive, ponzu dressing & rocket *(gluten-free, lactose-free & nut-free)*

Tartare of the day with parsley, wholegrain mustard, chive, aioli, green olive, egg yolk & crispy lavash *(nut-free)*

Intermezzo

Pan seared line fish with lentils, spring onion, sweetcorn, edamame bean & parsley miso beurre blanc *(gluten-free & nut-free)*

Braised pork belly with granny smith apple, spiced cherry, pak choi, pork crackling & marsala wine infused jus *(gluten-free & nut-free)*

Lacto-fermented litchi with caramelized white chocolate cremeaux, swiss meringue, almond crumble, rose geranium ice cream & mint gel

Petit fours

6-course R800.00 | Wine pairing R550.00