DINNER SET MENU

OPTIONAL WELCOMING COURSE*

trio of shucked oysters with red onion mignonette & lemon

paired with tokara blanc de blancs cap classique '17

1ST COURSE

potato and mushroom tart with lemon and macadamia *dairy-free & gluten-free*

rosette with beetroot tartare, feta, lime and dill *gluten-free & nut-free*

japanese milk bread with home-made butter and plum chutney

2ND COURSE

bocconcini with strawberry, tomato, salted strawberry consommé, and dehydrated basil sponge

3RD COURSE

steamed west coast mussels with citrus & fynbos infused cream sauce, gooseberry, sorrel, and squid ink sago crisps *nut-free*

OR

beef tartare with pickled cucumber, whole grain mustard, chives, radish, aioli, and cured egg yolk *dairy-free & nut-free*

4TH COURSE

fish of the day with black rice risotto, green asparagus, miso and parsley cream, and kelp-kale coral tuile *nut-free*

OR

springbok loin with chakalaka, parmesan polenta, green beans, apricot, and orange buchu jus *gluten-free*

OR

honey & mustard glazed pork belly with cauliflower purée, pak choi, poached pear, and black cardamom *gluten-free & nut-free*

5TH COURSE

goat's milk yoghurt panna cotta with pecan nut, caramelia namelaka, popcorn ice cream, and brandy snap

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

***WELCOMING COURSE** R175.00 | **WINE PAIRING** R325.00

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

DINNER VEGAN SET MENU

1ST COURSE

potato and mushroom tart with lemon and macadamia

dairy-free & gluten-free

rosette with beetroot tartare, vegan feta, lime and dill

gluten-free & nut-free

foccacia with olive tapenade

2ND COURSE

variation of melon with avocado, balsamic vinegar, tokara frantoio extra virgin olive oil, sea salt, and mint

3RD COURSE

cashew nut chevin with strawberry, tomato, salted strawberry consommé, and dehydrated basil sponge

4TH COURSE

potato dumpling with green curry, coconut, smoked carrot, pumpkin seeds, cashew nut, and coriander

5TH COURSE

pineapple & coconut sorbet with pineapple jelly, passionfruit gel, almond & coconut crumble, and vegan white chocolate *gluten-free*

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

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