

DINNER SET MENU

OPTIONAL WELCOME COURSE*

Trio of shucked oysters with red onion mignonette & lemon

Paired with Tokara Blanc de Blancs Cap Classique '18

1ST COURSE

Dombolo with lamb fat butter and chakalaka

Corn custard snackle with tomato sambal *GF NF VQ*

Masala *dal*tjie with seasonal fruit chutney *GF NF VQ*

2ND COURSE

Roasted beetroot with red wine glaze, orange, candied walnuts,
spiced kumquat preserve, and goat's cheese panna cotta *GF*

3RD COURSE

Cape Malay spiced prawn on toasted mosbolletjie with peach,
turmeric & curry leaf mayo, and dukkah *NF*

OR

Beef tartare with pickled red onion, capers, parsley, wholegrain
mustard, radish, potato crisps, rocket, truffle mayo, and charcoal
ciabatta melba *DF NF*

4TH COURSE

Chalmar beef sirloin with pumpkin purée, green beans in garlic butter,
fondant potato, and red wine and thyme jus *GF NF*

OR

Lightly smoked linefish with apricot glaze, sweet potato & brown butter
purée, green asparagus, citrus buchu cream, and bokkom sago crisp *GF NF*

INTERMEZZO

Plum & verjuice sorbet with lemon balm

5TH COURSE

Spiced sago crème brûlée with gooseberry and Swiss meringue *GF NF*

OPTIONAL CHEESE COURSE*

Kaapse soet-sout handpasteitjie

Matured camembert-filled crispy phyllo pastry served with num-num relish *NF*

Paired with Klein Constantia Vin de Constance '21

SWEET GOODBYE

Daily petit four selection

Dietary key: DF Dairy-free GF Gluten-free NF Nut-free VQ Vegan

5-COURSE R1200.00 | **WINE PAIRING** R750.00

***WELCOME COURSE** R200.00 | **WINE PAIRING** R495.00

***CHEESE 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

DINNER VEGAN SET MENU

1ST COURSE

Focaccia and Tokara olive tapenade
Corn custard snackle with tomato sambal
Masala *daltjie* with seasonal fruit chutney

2ND COURSE

Compressed cucumber, apple & lemon consommé, dill & fennel salad,
candied pumpkin seeds, and fynbos dressing *NF*

3RD COURSE

Roasted beetroot with red wine glaze, orange, candied walnuts,
spiced kumquat preserve, and cashew nut cream *GF*

4TH COURSE

Aubergine with black garlic glaze, king oyster mushroom,
pine nuts, tomatillo purée, pomegranate, and mint salsa verde

INTERMEZZO

Plum & verjuice sorbet with lemon balm

5TH COURSE

Granadilla and almond chocolate tart with almond streusel,
granadilla coulis, and pineapple & coconut gelato

OPTIONAL VEGAN CHEESE COURSE*

Kaapse soet-sout handpasteitjie
Vegan camembert-filled crispy phyllo pastry served with
num-num relish
Paired with Klein Constantia Vin de Constance '21

SWEET GOODBYE

Daily fruit pastille selection

Dietary key: GF Gluten-free NF Nut-free

5-COURSE R1200.00 | **WINE PAIRING** R750.00

***VEGAN CHEESE COURSE** R220.00 | **WINE PAIRING** R360.00

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