



STARTERS



SALDANHA BAY OYSTERS 27 each

FIG AND TRUFFLE

Raw fig, smoked burnt aubergine puree, black summer truffle slices, rapini in lemon juice and hazelnut oil 160

RAW MARKET FISH
Sustainable local fish 160

SPRINGBOK TARTARE

Ponzu and walnut dressing, pickled shimeji, raw endive and frozen parmesan 140

DUCK BREAST

Burnt leek, salsa macha, fresh stracciatella 160

TULBAGH ASPARAGUS

Buerre noisette, Western Cape bottarga, fresh parmesan 135

CAPE MALAY CRISPY OCTOPUS

Green mango atchar, mango tahini, panko and Bo-kaap masala spiced crumb and bonito flakes 190

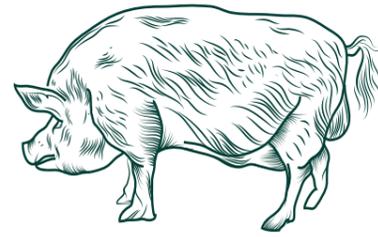
FIG LEAF BAKED RICOTTA

Gorgonzola cream, wild honey and pickled fennel flowers 130



· Please notify your waiter of any dietary requirements ·
A discretionary 12% service charge will be added to the bill.

"Items on this menu may, despite the best efforts and care of our kitchen staff, contain traces of allergens including, but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat. (Naturally the list of allergens can be adapted to suit each individual menu and care should therefore be taken in respect to the use of different products containing allergens other than those mentioned.)"



MAIN PLATE

SPRINGBOK AND NECTARINE

Grilled in fresh bay leaves, celeriac dauphinoise, caperitif nectarine jus, smoked bone marrow, pan fried fresh porcini and celeriac puree 295

MARINATED LAMB SADDLE

Ras el Hanout carrot, lamb porchetta with harissa glaze, chermoula, goat labneh 290

LOCAL SUSTAINABLE GRILLED FISH

Lemon and tarragon veloute, fried pannise, smoked mussel aioli, green bulgur wheat and roasted parsnip 270

ZA'ATAR BAKED CAULIFLOWER

Hazelnut, mint and lentil dressing, aged balsamic, avocado oil, pepe charlotte goats cheese 150

40 DAY AGED PRIME RIB

Celery root roasted in goat's whey, sauce diane, truffle jus and gribiche 390

DESSERT

RHUBARB CRUMBLE

Pine nut ice cream, rusk and shortbread crumble 110

PEACHES AND CREAM

Goat ricotta, wild honey and lemon, beach rosemary galette 100

FOR THE LOVE OF BAKED CREAM

Lavender and Mozzarella crème brûlée smoked on oak 100

CHOCOLATE FONDANT

80 Percent Valrhona chocolate, popcorn ice cream, peanut butter cookie dough, cream of burnt caramel and hazelnut 160

CHEESE TROLLEY

*Selection of the best small cheese producers
in South Africa 185*

AFTER DINNER DRINKS

Wilderer Shiraz Reserve Barrel 65

Drambuie 35

Chateau du Tariquet VSOP Bas – Armagnac 75

Niepoort Porto (2009) 200

Tokara 5 year old 50

Louis de Lauriston VSOP Calvados 82

Ferreira 10yr Tawny Port 130

Klein Constantia Vin De Constance (2009) 260