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## TASTING

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### SAMBAL TUNA

Seared Tuna, Sambal Oelek, chilli, ginger, garlic, red onion, basil leaves, coconut oil and lime juice.

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### BURNT LEEK AND STRACCIATELLA

Fresh stracciatella, smoked pine nuts, fennel oil and roasted garlic

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### WILD MUSHROOM EN PAPILOTE

Wild mushrooms baked in parchment paper with hazelnut oil and lemon served with beef fat brioche

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### CRISPY PIG CHEEK

Oak valley pork, roasted apple puree, charred endive, gorgonzola cream, granny smith apple in sorrel dressing

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### BURNT NAARTJIE AND SESAME

Halva ice cream, naartjie slices roasted in butter caramel and flambèd in brandy

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**R595**

**Wine Pairing ~ R240**

*· 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.)”*