



TASTING

SAMBAL TUNA

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

Vuurberg White Blend 2016

BURNT LEEK AND STRACCIATELLA

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

De Wetshof Bon Vallon Unwooded Chardonnay 2017

WILD MUSHROOM EN PAPILOTTE

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

De Grendel Op Die Berg Pinot Noir 2014

LOCAL SUSTAINABLE FISH

Cape Malay curry sauce, fresh tamarind and coconut chutney, jasmine rice and prawn steamed in coconut oil

Ridgeback Viognier 2015

BURNT ORANGE AND SESAME

Halva ice cream, orange slices roasted in butter caramel and flambèed in brandy

Jordan Mellifera Natural Sweet Riesling 2016

Menu R595

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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.)”