



STARTERS



SALDANHA BAY OYSTERS 27 each

RAW MARKET FISH
Sustainable local fish 160

SPRINGBOK TARTARE

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

QUAIL

Burnt leek, salsa macha, fresh stracciatella, aged balsamic 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

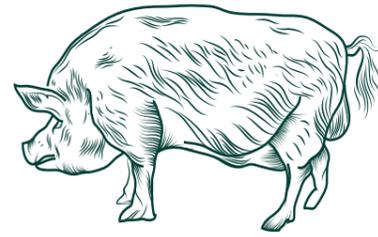
FIG LEAF BAKED RICOTTA

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 QUINCE

Grilled in fresh bay leaves, jerusalem artichoke dauphinoise, caperitif quince jus, smoked bone marrow, pan fried fresh porcini 295

MARINATED LAMB SADDLE

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

LOCAL ETHICALLY SOURCED FISH

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

TANDOORI CAULIFLOWER

Toasted coconut masala sauce, peanut and lemongrass sambal, steamed jasmine rice, fresh coconut and tamarind chutney 150

40 DAY AGED PRIME RIB

Potato roasted in beef fat and goat's whey, sauce diane, truffle jus and gribiche 390

DESSERT

RHUBARB CRUMBLE

Pine nut ice cream, mascarpone catalan, rusk and oats crumble 110

BURNT NAARTJIE

Mieliemeel sponge, halva ice cream, citrus granita 100

FOR THE LOVE OF BAKED CREAM

Lavender and Mozzarella crème brûlée smoked on oak 100

CHOCOLATE FONDANT

Burnt white chocolate, peanut butter cookie, dark chocolate fondant, malt foam and popcorn ice cream 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

Nonino Antica Cuvee 5year Old 112