



## 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

### **BURNT LEMON CELERIAC**

Whipped tahini, mint and lentil dressing with crushed hazelnuts 120

### **CAPE MALAY CRISPY OCTOPUS**

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

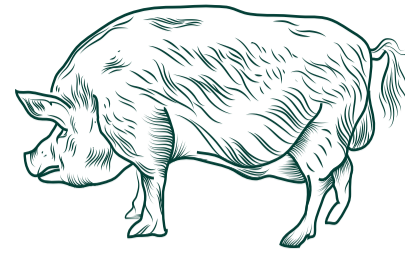
### **CRISPY PIG CHEEK**

Red endive dressed in burnt wild honey vinaigrette, smoked pecan nuts and gorgonzola 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 LOIN**

Grilled in fresh bay leaves, jerusalem artichoke dauphinoise, caperitif pear jus, smoked bone marrow, pan fried oyster mushroom 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

### **GRASS FED BEEF FILLET**

Potato roasted in beef fat and goat's whey, sauce diane, truffle jus and gribiche 300

## DESSERT

### **RHUBARB CRUMBLE**

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

### **STRAWBERRIES AND CREAM**

Strawberries marinated in rose and darjeeling, vanilla sabayon, raspberry granita and meringue shards 100

### **CREMÈ BRULEE**

Toasted brioche and strawberry jam ice cream, espresso and amaretto 110

### **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

Nonino Antica Cuvee 5year Old 112