



Prix Fixe Lunch Menu

R320

TUNA TARTARE

Hazel nuts and hazel nut oil, burrata, oyster mushroom and lardo

LOCAL ETHICALLY SOURCED FISH

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

STRAWBERRIES AND CREAM

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

*· 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.)”