



STARTERS



SALDANHA BAY OYSTERS 27 each

RAW MARKET FISH
Sustainable local fish 160

SAMBAL MATAH TUNA
Sambal oelek, hot coconut oil, basil and fresh lime 160

SPRINGBOK TARTARE
Ponzu and walnut dressing, pickled shimeji, raw endive and frozen parmesan 165

BURNT LEMON CELERIAC
Whipped tahini, mint and lentil dressing with crushed hazelnuts 130

CAPE MALAY CRISPY OCTOPUS
Green mango atchar, mango tahini, panko and Bo-kaap masala spiced crumb and bonito flakes 195

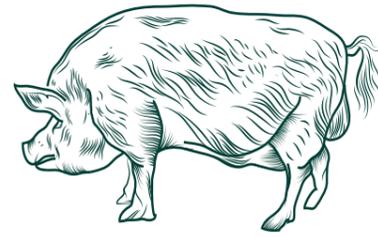
CRISPY PIG CHEEK
Red endive dressed in burnt wild honey vinaigrette, smoked pecan nuts and gorgonzola 140

LOBSTER RAVIOLI
Lemon and parsnip bisque with cavier 280



· 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
Globe artichoke barigoule, celeriac fondant puree, celery leaf gremolata pear and caperitif jus 300

ASSIETTE OF LAMB
Burnt butter asparagus with Parmesan and bottarga, raisin puree roast parsnip and lemon porcini marmelade 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 160

GRASS FED BEEF FILLET
Potato roasted in beef fat, Bordelaise and Bearnaise sauces with gribiche 310

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 120

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

Klein Constantia Vin de Constance (2014) 265

Tokara 5 year old 50

Louis de Lauriston VSOP Calvados 82

Nonino Antica Cuvee 5year Old 112

Niepoort Porto (2009) 200