



STARTERS



SALDANHA BAY OYSTERS 35 each

TUNA TARTARE

Hazelnut, burrata, king oyster mushroom and aged balsamic 170

RABBIT AND TRUFFLE

Rabbit terrine, fig leaf baked ricotta, wild honey, lemon and porcini velouté 210

BURNT LEMON CELERIAC

Whipped tahini, mint and lentil dressing with crushed hazelnuts 130

CRISPY PIG CHEEK

Endive dressed in burnt wild honey vinaigrette, smoked pecan nuts and gorgonzola 160

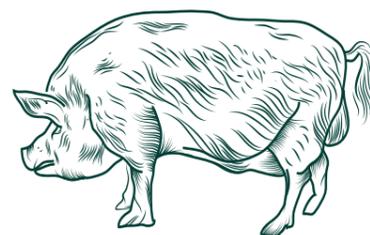
TOMATO AND LANGOUSTINE

Heirloom tomato, grilled langoustine, salsa macha, burnt aubergine 230



· 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

Barigoule pickled baby onions, celeriac fondant puree, celery leaf gremolata burnt nectarines and caperitif jus 300

ASSIETTE OF LAMB

Burnt butter asparagus with Parmesan and bottarga, raisin puree roast parsnip and lemon porcini marmelade 300

LOCAL ETHICALLY SOURCED FISH

Crab ravioli and lemon preserved artichoke, oyster and champagne veloute with leek, smoked mussel, guanciale and fennel 290

TANDOORI CAULIFLOWER

Toasted coconut masala sauce, peanut and lemongrass sambal, steamed jasmine rice, fresh coconut and tamarind chutney 175

DUCK BREAST

Fig and walnut sauce vierge, burnt leek, polenta, gremolata with elderflower jus 290

AGED PRIME RIB

Café de Paris butter, smoked bone marrow bourdelaise, fresh black truffle, duck fat roast potatoes 990

(Suggested to share)

DESSERT

PEACH 'N RICOTTA

Roasted Peach, Pine nut ice cream, lemon ricotta, mielie meel and olive oil sponge, mint and lemon thyme infused honey 130

STRAWBERRIES AND CREAM

Strawberries marinated in rose and darjeeling, vanilla sabayon, raspberry granita and meringue shards 110

CREMÈ BRULEE

Toasted brioche and strawberry jam ice cream, espresso and amaretto 130

CHOCOLATE FONDANT

Burnt white chocolate, peanut butter cookie, dark chocolate fondant, malt foam and popcorn ice cream 170

CHEESE TROLLEY

*Selection of the best small cheese producers
in South Africa 190*

AFTER DINNER DRINKS

Wilderer Shiraz Reserve Barrel 65

Nonino Antica Cuvee 5year Old 112

Niepoort Porto (2000) 220

Klein Constantia Vin de Constance (2014) 265

Tokara 10 year old 70

Louis de Lauriston VSOP Calvados 82

Chateau du Tariquet VSOP Bas – Armagnac 75

Ragnaud-Sabourin 1er Cru Cognac 240