



## STARTERS



**SALDANHA BAY OYSTERS** 35 each

### TUNA TARTARE

Hazelnut, burrata, king oyster mushroom and aged balsamic 170

### RICOTTA RAVIOLI

Wild mushroom en papillote, Fig leaf baked ricotta, parmesan velouté and baked celeriac 180

### WALDORF SALAD

Roasted pig cheek, red endive, smoked pecan nuts, apple terrine, date puree and gorgonzola 170

### AGED BEEF TARTARE

Caramelized beef fat, tare and yuzu dressing, cured egg yolk, burnt lemon and miso 160

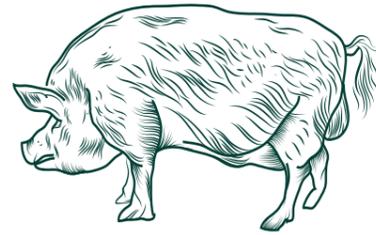
### BUTTER ROASTED LOBSTER

Potato darphin, fennel gribiche, lobster shell hollandaise, fine herbs, poached quail egg 320



*· 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

Celeriac puree, sumac labneh, dukkha granola, raw plum, caperitif and hibiscus 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

Pea and gammon veloute, roasted autumn mushrooms, pommes puree 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

### PRIME RIB STEAK

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

( Suggested to share )

## DESSERT

### ROASTED PERSIMMON

Pine nut ice cream, olive oil sponge, lemon ricotta 130

### CREMÈ BRULEE

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

### CHOCOLATE GLACÉ

Castagnole fried in coconut oil, tonka and vanilla cream, burnt white chocolate ice cream 170

### BASQUE BURNT CHEESE CAKE

Poached Quince and buttered Panettone 130

## 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

Villa Massa Limoncello 130

Tokara 10 year old 70

Louis de Lauriston VSOP Calvados 82

Chateau du Tariquet VSOP Bas – Armagnac 75

Ragnaud-Sabourin 1er Cru Cognac 225

Boplaas (2005) 180

**'THE INSIDE JOB' by Sandalene Dale Roberts**

**R 977,50**