



## STARTERS



**SALDANHA BAY OYSTERS 35 each**

**TUNA TARTARE**

Hazelnut, burrata, king oyster mushroom and Lardo 170

**RICOTTA RAVIOLI**

Wild mushroom en papillote, baked ricotta, parmesan velouté, sage and basil beurre noisette, baked celeriac 180

**DUCK LIVER AND FOIE GRAS PARFAIT**

Venison carpaccio, burnt honey dressing, jerusalem artichoke crisps and poached quince 250

**ENDIVE SALAD**

Red and white endive, balsamic pickled artichokes, smoked buckini, Granny Smith apple and grated pecan nuts 140

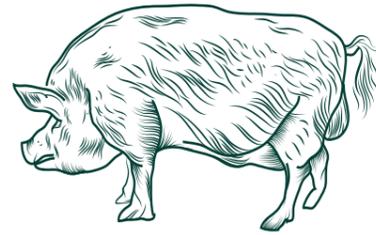
**BUTTER ROASTED LOBSTER**

Potato darphin, fennel gribiche, lobster shell hollandaise, fine herbs, poached quail egg 350



*· 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**

Smoked springbok loin, roasted pears and jerusalem artichokes, polenta, parsley salad, Café de Paris butter, caramelized pear jus 300

**FRENCH TRIMMED LAMB RACK**

Broccoli crepinette, cannellini and fennel purée, almond, raisin, caper and lamb fat salsa, fondant de pomme, lamb jus 320

**LOCAL ETHICALLY SOURCED FISH**

Citrus beurre blanc, grapefruit walnut sauce vierge, roasted fennel and burnt leek 290

**RATATOUILLE**

Milanese risotto, galette of ratatouille, ashed goats cheese, smoked tomato purée, preserved summer tomato 230

**ROASTED QUAIL**

Stuffed with pork, dates and smoked duck liver. Pan fried wild mushrooms, pomme purée, lentil provençal 320

**T-BONE STEAK**

Café de Paris butter, smoked bone marrow bourdelaise, duck fat roast potatoes, broccoli 990

( Suggested to share )

## DESSERT

**ROASTED PERSIMMON**

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

**CRÈME BRÛLÉE**

Toasted brioche and strawberry jam ice cream, espresso and Amaretto 140

**CHOCOLATE GLACÉ**

Marmalade shortcake, burnt white chocolate, burnt white chocolate ice cream 170

**TIRAMISU**

Polenta and olive oil sponge soaked in Amaretto and espresso, smoked pecan ice cream, ricotta sabayon, cocoa, 25 year aged balsamic 160

## 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 (2015) 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**