



## NEW YEARS MENU 2021

### OYSTERS WITH PINA COLADA DRESSING

BLINI WITH BELUGA CAVIAR, PICKLED RED ONION, MISO CREME FRAICHE,  
EGG DASHI FOAM

TUNA CEVICHE, WASABI AND PEA DRESSING, CRISPY QUINOA, FENNEL OIL

BBQ DUCK PANCAKE, ORANGE AND TAMARIND DRESSING, ROASTED  
GARLIC EMULSION

THAI RED CURRY LINEFISH, COCONUT STEAMED RICE, COCONUT DUKKAH

BEEF WITH WILD MUSHROOMS AND TRUFFLE SAUCE, CARROT PURÉE,  
DUCK FAT ROASTIES

SOUR CHERRY MARSHMALLOW, BUTTERMILK AND CHERRY SORBET,  
SALTED CHOCOLATE MOUSSE AND BLACKBERRY SALSA

R1500 PER PERSON

PLEASE NOTE THAT A DISCRETIONARY 12% SERVICE CHARGE WILL BE  
ADDED TO ALL TABLES.

REFUNDS: ANY BOOKING CANCELLED NO LATER THAN 7 DAYS PRIOR TO  
THE DATE OF THE EVENT WILL BE REFUNDABLE THEREAFTER NO  
REFUND WILL BE APPLICABLE

#### MENU/ALLERGEN DISCLAIMER :

ITEMS ON THIS MENU MAY, DESPITE THE BEST EFFORTS AND CARE OF OUR 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.

ITEMS SUBJECT TO CHANGE WITHOUT NOTICE.