



STARTERS



CARROT SASHIMI

*Hoisan Sambal Dressing, Toasted Coconut
& Fennel R170*

LEEK TART

*Confit Leek, Whipped Goat Cheese,
Leek, Vierge & Pistachio Salsa R170*

PAN FRIED SHIITAKE

*Doenjang & Sesame Relish, Japanese
Lime Mayo & Pickled Red Onion R140*

AVO SSAM

*Miso Yaki, Yuzu Dressing & Vermicelli
R170*



MAIN COURSES



TOFU SATAY

*Charred Bok Choy, Citrus Salad
R275*

CAULIFLOWER STEAK

*Coconut XO & Rice Crisp
R250*



PAN FRIED GNOCCHI

*Gorgonzola Cream &
Sage Beurre Noisette
R190*

MUSHROOMS & TOAST

*Sautéed Mushrooms, Burnt Butter
Hollandaise & Toasted Brioche
R190*



DESSERT

BLACK SESAME DOUGHNUT

*Brioche Dough, Singapore Tea Ganache
R110*

SUMMER BERRIES

*Raspberry Granita, Hazelnut Crumb
R110*

CHOCOLATE FONDANT

*Yoghurt Ice Cream, Chocolate
Caramel, Berry Jam R120*

HIBISCUS MADELEINE R85

CHEESE BOARD R185



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.. All stocks do contain traces of alliums

