



RESTAURANT • HOTEL • CONFERENCING



Starters

Chilled Cucumber R95

Lemon Oil, Goats Cheese, Szechuan Pepper

Truffle Chicken Ballotin R105

Mushroom, Celery Gel, Shimeji

Venison Carpaccio R115

Horseradish Panna cotta, Beetroot & Orange Tomato

Root Veg R85

Sweet Potato, Sour Cream, Egg Yolk Puree

Basil & Aubergine Cheesecake R95

Grapes, Port, Sesame Seeds

Salmon R145

Rolled Salmon, Yuzu, Tonka Bean





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Main Course

Smoked Beef R200

Potato Fondant, Chimichurri, Tomato Jus

Seared Lamb R205

Turnip Puree, Potato Terrine, Artichokes

Duck R200

Glazed Beetroot, Barrie Relish, Naartjie & Lavender Jus

Dry Aged Butternut R165

Saffron Aioli, Leek Puree, Veg Jus

Masala Seabass R200

Miso & Chickpea, Ginger Crisps, Red Quinoa

2 Way Pork R185

Caramelized Apple Puree, Pistachio Barley Risotto, Cabbage





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Desserts

Pineapple Bombe R100

Lemon Grass, Mango & Coconut

Chocolate & Ginger R105

Chocolate Dust, Hazelnut Praline, Ginger

Roasted White Chocolate R100

Berry Sorbet, Meringues, Strawberries Tuile

Cheese Board R155

4 Types Cheese, Lavash, Roasted Nuts