



9 Course Dinner Tasting Menu
With wine pairing R1500/person
Without wine pairing R1200/person

Scallop ceviche

Pea, mint, brioche, edamame, paprika, celery, sugar snaps

De Grendel MCC 2016

Butternut-ricotta tortellini, broth, honey, curried courgettes, gorgonzola mousse, hazelnuts

De Grendel Op Die Berg Chardonnay 2018

Tuna sashimi, avocado, mango, apple, watermelon, jalapeno, sesame

De Grendel Viognier 2017

Springbok loin, celeriac, courgette, radicchio, cherry, 5 spice jus

De Grendel Shiraz 2017

Palate Cleanser

Karoo lamb neck, chermoula, tomato confit, date, feta, pickle, yoghurt, coriander, spinach, jus

De Grendel Amandelboord Pinotage 2017

Valrhona aero, nutella mousse, lime, banana brûlée, hazelnut

De Grendel Noble Late Harvest 2017

Amboseli, Tanglewood, Dalewood Brie, Gorgonzola, Chevin, onion, celery, pecan nuts

De Grendel Three Spades Cider

Coffee or tea served with petit fours

Tasting menus can be ordered until 19h30

This menu is to be taken by the whole table

Please allow three hours for this dining experience