



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**

Gnocchi, smoked tomato, walnut, basil, bocconcini, Padano

**De Grendel Winfred 2018**

Tuna sashimi, avocado, mango, apple, melon, 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 brownie, nutella mousse, lime, banana brûlée, hazelnut

**De Grendel Noble Late Harvest 2017**

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

**De Grendel Rubaiyat 2015**

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