

****PRE BOOKING ESSENTIAL | NO WALK IN'S ACCEPTED FOR THIS MENU****

Tasting Menu

Excluding Wine - 850pp | Including Wine 1285pp

Amuse Bouche

Beetroot Carpaccio

Cured beetroot carpaccio | smoked dill sauce | seaweed caviar

Pre Starter

Salmon Tartar

Fresh Cut Salmon Tartar

Shallots | red onion, coriander olive oil | red onion puree | red pepper aioli | red seaweed caviar

Wine Pairing : Newton Johnson Pinot Noir

Starter

Three Cheese Arancini

Mozzarella | parmesan | cheddar risotto ball | herb oil | smoked butternut velouté |

Wine Pairing : Mulderbosch Sauvignon Blanc

Or

Mussel's Bowl

Mussel's bowl | prawn velouté | champagne jelly

Wine: Sophie Germanier Organic Chardonnay

Palate Cleanser

Cucumber and mint

Mains

Chicken Supreme

Stuffed Chicken Breast (spinach | mushroom | parmesan cheese)

Baby carrots | broccoli stem | roasted potato | spinach puree | mixed peppers | parsley |
red wine cherry reduction jus

Wine Pairing : Thelema Sutherland Pinot Noir

Or

Velvet Bone

Beef fillet on the bone | deep-fried polenta | cauliflower puree, spinach puree, baby onion, broccoli stems baby carrot, prawn, red wine cherry reduction

Wine Pairing : Alvis Drift 221 Pinotage

Dessert

Chocolate Truffles

Assorted chocolate truffles (caramel | white | dark chocolate) | chocolate dark mousse | chocolate caramel mousse | mixed fruit salsa | compote | Nutella ice cream

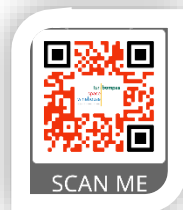
Wine Pairing : Springfield Whole Berry Cabernet Sauvignon

Or

Lactose Cheese

Lactose cream cheese dessert with orange zest | mango puree | strawberries puree | fresh strawberries | blueberries | raspberries

Wine Pairing : Badenhorst Wines Secateurs



Executive Chef | Sandile Mntambo