

Chef's Oysters 175

Smoked salmon | orange zest | ponzu reduction | toasted sesame seeds | coriander pesto

Lemon pearls | pomegranate | wasabi mayo | pickled ginger | spring onion

Soy | chipotle mayo | spring onion | red chilli oil | sesame seed oil

Plain – 45 each

Tuna Ceviche 170

Toasted sesame seeds | coriander | curried mango purée | avocado | pickled ginger | micro salad | cucumber ribbons | red onion | curried mayo | crunchy tortilla | salsa

Duck Liver 95

Thai curried butter | coconut milk | basil | onion | malba toast

Pan Seared Scallops 165

Pickled cucumber ribbons | seaweed caviar | crushed red pepper | basil velouté | white wine | baby onion petals | micro flowers

Venison Tartare 145

Cured egg yolk | soy | sesame | coriander | toasted tortilla | Chinese salsa verde

Langoustine 195

Charred chorizo | onion | Ghati masala prawns | bisque velouté | chilli oil | shimeji mushrooms

Sous Vide Rolled Seasonal Veg Mosaic 85

Nori | cauliflower purée | pickled radish | pea shoots | roast red pepper aioli mayo | toasted pistachio nuts | pea purée | dust | micro salad **(VV)**

French Onion Soup 95

White cheddar | buttered bruschetta | spring onion | thyme **(V)**



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Mains

Lamb Rack	275
Pommes fondant parmesan green bean mint & coriander chutney rosemary jus	
Bompas Beef Wellington	290
long stem broccoli carrot squares baby spinach herbed mashed potatoes pistachio jus	
Braised Springbok Shank	260
Seasonal veg butternut gnocchi crispy onion	
Seared Duck Breast	195
Confit duck liver sausage truffle granola carrot & parsnip purée baby spinach parmesan polenta sweet potato truffle jus	
Sous Vide Confit Line Fish	220
Herbed baby potatoes white wine clams pea shoots fennel oyster mushroom parsley garlic butter	
Harissa & Hassel Back Courgette	170
Vegetable & chick pea curry coconut milk coriander saffron basmati poppadom (VV)	

Guldenvrug 35 Day Aged

Rump 300 (330) | Rib Eye 400g (445)

All steaks served with | herbed pommes purée | seasonal vegetables

Choice of Basting

Bourbon butter | smokey BBQ | garlic rosemary butter melt



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Executive Chef | Sandile Mntambo

Desserts

Candy Land 95

Layered cheese cake | rose aspic | bubble gum ice-cream | popping candy | candy floss

Aerated Pannacotta 80

Bruleed berries | berry gel | dried mango sherbet | gin lemon curd | wild berries | lemon verbena sponge | mint

Grannies' Warm Apple Pie 95

Custard mousse | vanilla bean ice-cream | apple crisp | apple jelly

Chocolate Affair 110

Soft coco wafer | caramel mousse | chocolate mousse | coco nibs | spiced pineapple salsa | parsnip ice cream | spiced honey comb

Dessert Platter 85

2 Minimized desserts of your choice



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