

A La Carte Menu

Starters





Octopus Carpaccio saffron aji salsa veracruzana baby rocket	120
Charcuterie Board cured meats duck liver pâté pickles marinated olives	135
Salmon Gravalax infused monkey shoulder whisky caviar pressed cucumber tonka bean mayo pearls	165
Sous Vide Scallop & Seared Prawn roast pea purée beurre blanc dried tomato parma ham bits	115
Baked Vegetable Stack aubergine tomato roast pepper pickled beetroot radish mozzarella tapenade quinoa pesto (V)	85

Mains

Sliced Lamb Shank white wine velouté baby carrots onion parsley risotto parmesan	255
Seared Ostrich Cape Malay butternut red wine poached pear curried velouté mango salsa walnut & coriander riata	205
Sous Vide Beef Fillet tartufata purée creamed pommes dauphinoise cubed carrots shimeji mushroom	210
Confit Chicken Breast black rice long stem broccoli duck liver pâté seared pickled onion jus	170
Line Fish new potatoes spinach capers parsley prawns lemon meunière sauce	195
Cauliflower Steak dark lentils olive cocktail tomato soy & sesame spinach pica de galo (V)	155

(V) = Vegetarian

Executive Chef | Ross Birkin





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Desserts

Sous Vide Set Anglaise maple & rooibos	85
Chocolate Affair mousse brownie nibs ice cream strawberries (N)	95
Mixed Berry Meringue Turkish delight meringue mixed berries orange vanilla bean cream caramel	78
Indezi Farm Cheese Board preserved ginger tapenades figs in syrup tomato chutney biscuits (serves 2)	145

(N) = Nuts

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