

## The Pat Hazier | Starter Menu

### **Biltong & Blue cheese** **185**

Biltong | blue cheese | baby spinach | heirloom tomato | baby radish | strawberry | croutons | pepper | red onions | blue rock dressing.

### **True Greek** **185**

Tomato cocktail | red onion | black olive | avocado | cucumber | rainbow peppers | Greek feta | micro greens | balsamic vinegar | olive oil (V)

### **Spicy Tomato Soup** **135**

Plum tomato | Red Peppers | onion | basil | cream | garlic | butter | vegetable broth | butter | rosemary | thyme | parmesan.

### **Roasted Butternut Soup** **135**

Roasted cinnamon butternut | honey | cumin | turmeric | roasted butternut | sunflower seeds (V)

### **Ruby Reef Gravlax** **195**

Smoked salmon gravlax | lemon | lime | cucumber ribbons | wasabi mayo | lemon mayo bean | escabeche | radish | lemon pearls | caviar pearls

### **Thai Duck Livers** **195**

Duck Liver | onion | basil | Thai curry butter | coconut cream | herb melba toast

### **French Onion Soup** **195**

Red onion | red wine | thyme | melba toast | Emmental cheese

### **Sous-Vide Octopus** **215**

Sea green bisque | shimeji mushroom | grilled leek | chorizo | herb volute | micro herb | caviar

### **Bergville Hike** **165**

Dry black mushroom | dry artichoke | savoury tart | coconut cream mushroom mousse | mushroom soil | micro herb



Executive Chef | Sandile Mntambo

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**The Winehouse | Mains Menu**

**Springbok Shank 260**

Pommes purée | baby carrot | green beans | potato gnocchi | deep fried crisp onion

**Pork Neck Au Rouge 275**

Pork Neck | barley wheat | parsley | mix brunoise | carrot | mixed peppers | onion | carrot purée | red wine baby onion | deep fry potato crisp | micro herbs.

**Red Wine Braised Lamb Shank 355**

Pommes purée | baby carrot | green beans | deep fried crisp onion | micro herbs

**Orange Blossom Salmon 365**

Forbidden black rice mixed pepper | onion | butter | onion | almond | baby carrots | orange and pineapple honey salmon salsa | green beans | carrot purée

**Sage Wine Short Rib 255**

Baby onion | butternut purée | wholegrain mustard mash | baby carrot | green beans | red wine sauce reduction

**Marrakech Sunset Duck 285**

Orange duck breast | butternut fondant | carrot purée | Worcestershire gel | baby beetroot | baby carrot | red wine reduction

**Baked Brinjal 195**

Brinjal | cous cous | butternut brunoise | carrot brunoise | onion brunoise | baby marrow brunoise | red onion brunoise | parsley | garlic | parmesan cheese | herb sauce (V)

**Autumn Amber Stew 195**

baby carrots | burn carrot purée | coconut cream | lentil | baby spinach | onion peel | micro herbs | coconut herb sauce

**Mzansi Oxtail 365**

Dumplings | garlic | cheddar | oxtail | onion | butter beans | thyme | mixed pepper | cream spinach

**Seabass 220**

White wine mushroom risotto | shimeji mushroom | bok choy | mussels | herb sauce | truffle oil



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**Pork Belly** **195**  
Slow cooked pork | carrot purée | roasted apple salsa | boulangère potato | red wine berry reduction

**Flame & Fork With Khulumokwakhe**

**Dry Aged Ribeye 500g** **580**  
Whole grain mustard mash | cream spinach | mixed veg | garlic herb butter

**Dry aged T-Bone 500g** **445**  
Whole grain mustard mash | cream spinach | mixed veg | garlic herb butter

**Grilled Baby Chicken** **285**  
Whole grain mustard mash | cream spinach | mixed veg | garlic herb butter (spicy or lemon herb)

**Lamb Chops 350g** **385**  
Whole grain mustard mash | cream spinach | mixed veg | garlic herb butter

**Sauces**

Smoked BBQ sauce

Mushroom sauce

Smoked pepper corn

Black pepper sauce

**Sides** **45**

Green Salad

Chips



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## Dessert Menu

**Citrus Tart** **165**

Orange lemon curd | sweet tart | mixed chocolate soil | lemon & orange zest | fresh orange | preserved lemon cream

**Lemon Love** **165**

Lemon malva pudding | fresh berry | mascarpone cheese | icing sugar hot custard

**African Dream** **195**

Ethiopian coffee marula brulée, | raspberry marula brulée, | dark chocolate soil

**Cheesy Delight** **245**

Indezi cheese mix | snack time | preserves | mixed dried fruit | mixed nuts | fresh berries

**Raw Bliss** **145**

Almond ground | frozen berry | coconut oil | maple syrup | coconut cream | milk powder | mixed chocolate soil | beetroot ice cream.

**Frozen Fantasy** **130**

Bubble gum pannacotta | strawberry pannacotta | banana pannacotta | mixed berry compote | chocolate brown soil

**Chocolate Indulgence** **150**

Chocolate dark truffles | white chocolate truffles | chocolate dark oreo truffles | mixed berries | mint | chocolate sauce.

## Sweet Sides

**Ice Cream** **45**

Chocolate ice cream  
Bubble gum ice cream  
Beetroot ice cream  
Vanilla ice cream

**Sauce** **35**

Chocolate sauce



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