

Tasting Menu (Excluding Wine P.P: R600) (Including Wine P.P: R850)

Amuse Bouche

Chefs Choice

Pre Starters

Sous-Vide Octopus

Asparagus | sea green puree volute | oyster mushroom | fennel bulb | chorizo | herb

(Wine Pairing: Pilgrim Viura)

or

Smoked Springbok Carpaccio

Confit cherry tomato | fried capers | micro rocket salad | balsamic reduction | poulet eggs

(Wine Pairing: DMZ Chardonnay)

Starter

Bergville Hike

Dry button mushroom | dry black mushroom | dry artichoke | mushroom mousse |

mushroom sauce (V) *coconut milk substitute for vegans (upon request)

(Wine Pairing: Miles Mossop the introduction Chenin)

Palate cleanser

Chefs Choice

Mains

Beef Fillet

Boulangère potatoes | carrot puree | baby carrots | baby onion | brussels sprouts | red wine reduction |
(rosemary | garlic | cinnamon)

(Wine Pairing: Oak Valley Sounds of Silence Pinot Noir)

or

Baby Carrots

Roasted & smoked baby carrots | roasted parsnip puree | lentils | baby spinach | roasted dry veg | micro herb

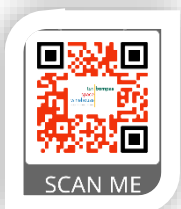
(Wine Pairing: Pilgrim Mulderbosch Sauv Blanc)

Dessert

Raw Raspberry Slice



Beetroot ice - cream | fresh berries | coulis (VV)

(Wine Pairing: Durban Scarlett Gin)



Executive Chef | Sandile Mntambo

(V) = Vegetarian | (VV) = Vegan/Vegetarian

 Ten_Bompas_Hotel  Ten_Bompas Hotel