



Set Menu A

R550pp

Starter

Soupe du Jour (V)

or

Kingklip Croquette, Dill Velouté, Salmon Trout Caviar, Yuzu Pearls

or

French Country Salad; Rocket, Fine Beans, Beetroot, Walnuts, Goat's Cheese,
Croutons, Vinaigrette (V)

or

Pork Rilette, Peach, Balsamic Tomato, Melba

Main Course

Honey & Soy Pork Belly, Beurre Noisette & Apple Puree, Charred Baby Onion, Apple,
Baby Bok Choi, Crackling, Wholegrain Mustard & Carrot Jus

or

Tomato Tart Tatin, Basil Parfait, Micro Herb Salad, Parmesan (V)

or

Steak au Poivre; Beef Fillet, Peppercorns, Pommes Aligot, Mange Tout

or

Coq au Vin; Chicken Thighs, Red Wine, Mushroom, Smoked Bacon,
Robuchon Pomme Purée

Dessert

Lemon Meringue, Black Pepper, Lemon Toffee, Lemon Curd, Shortcrust Pastry

or

Dark Chocolate, Coffee & Cognac Opera Cake, Frangelico & Coffee Parfait,
Nut Crumble

or

Vanilla Pod Crème Brûlée

or

Sorbet of the Day, Fresh Fruit

All dishes are subject to availability and seasonal changes. Prices are subjected to seasonal increases. Customizing menus will be followed by an appropriate surcharge. Please let us know on any dietaries

Set Menu B

R595pp

Starter

Soupe du Jour (V)

or

Kingklip Croquette, Dill Velouté, Salmon Trout Caviar, Yuzu Pearls

or

Springbok Carpaccio, Parmesan Croquette, Rocket, Truffle Mayonnaise, Lemon Olive Oil

or

French Country Salad; Rocket, Fine Beans, Beetroot, Walnuts, Goat's Cheese,
Croutons, Vinaigrette (V)

Main Course

Steak au Poivre; Beef Fillet, Peppercorns, Pommes Aligot, Mange Tout

or

Tomato Tart Tatin, Basil Parfait, Micro Herb Salad, Parmesan (V)

or

Duck Breast, Trio of Orange, Tenderstem Broccoli, Forbidden Rice,
Thai Red Curry & Orange Sauce

or

Kingklip Meunière; Kingklip, Pommes Fondant, Brussels Sprouts, Fine Beans,
Brown Butter & Caper Sauce, Crispy Capers

Dessert

Vanilla Pod Crème Brûlée

or

Lemon Meringue, Black Pepper, Lemon Curd, Shortcrust Pastry

or

Dark Chocolate, Coffee & Cognac Opera Cake, Frangelico & Coffee Parfait,
Nut Crumble

or

Sorbet of the Day, Fresh Fruit

All dishes are subject to availability and seasonal changes. Prices are subjected to seasonal increases. Customizing menus will be followed by an appropriate surcharge. Please let us know on any dietaries

Set Menu C

R695pp

Starter

Soupe du Jour (V)

or

Seared Scallops, Pea & Herb Puree, Mange Tout, Garden Peas, Black Truffle

or

Springbok Carpaccio, Parmesan Croquette, Rocket, Truffle Mayonnaise, Lemon Olive Oil

or

Pork Rilette, Peach, Balsamic Tomato, Melba

or

French Country Salad; Rocket, Fine Beans, Beetroot, Walnuts, Goat's Cheese,
Croutons, Vinaigrette (V)

Main Course

Beef Fillet, Sauce Bordelaise, King Oyster Mushroom, Pommes Croissant, Caramelized Baby
Onion, Roasted Cauliflower Puree, Pickled Baby Beetroot

or

Tomato Tart Tatin, Basil Parfait, Micro Herb Salad, Parmesan (V)

or

Duck Breast, Trio of Orange, Tenderstem Broccoli, Forbidden Rice,
Thai Red Curry & Orange Sauce

or

Salmon Meunière; Norwegian Salmon, Pommes Fondant, Brussels Sprouts, Fine Beans,
Brown Butter & Caper Sauce, Crispy Capers

Dessert

Vanilla Pod Crème Brûlée

or

Cheese Plate; Selection of Fine Cheese, Fruit, Preserves, Crostini

or

Dark Chocolate, Coffee & Cognac Opera Cake, Frangelico & Coffee Parfait,
Nut Crumble

or

Sorbet of the Day, Fresh Fruit

All dishes are subject to availability and seasonal changes. Prices are subjected to seasonal increases. Customizing menus will be followed by an appropriate surcharge. Please let us know on any dietaries

Set Menu D

R450pp

Starter

Charcuterie; Selection of Fine Cold Meats, Cheese, Preserves, Seasonal Salad

Served as sharing - harvest table

Main Course

Honey & Soy Pork Belly, Beurre Noisette & Apple Puree, Charred Baby Onion, Apple,
Baby Bok Choi, Crackling, Wholegrain Mustard & Carrot Jus

or

Tomato Tart Tatin, Basil Parfait, Micro Herb Salad, Parmesan (V)

or

Steak au Poivre; Beef Fillet, Peppercorns, Pommes Aligot, Mange Tout

or

Coq au Vin; Chicken Thighs, Red Wine, Mushroom, Smoked Bacon,
Robuchon Pomme Purée

Dessert

Lemon Meringue, Black Pepper, Lemon Toffee, Lemon Curd, Shortcrust Pastry

or

Dark Chocolate, Coffee & Cognac Opera Cake, Frangelico & Coffee Parfait,
Nut Crumble

or

Vanilla Pod Crème Brûlée

or

Sorbet of the Day, Fresh Fruit

All dishes are subject to availability and seasonal changes. Prices are subjected to seasonal increases. Customizing menus will be followed by an appropriate surcharge. Please let us know on any dietaries

6 Course Tasting Menu

Please enquire about our current tasting menu

Optional Add-Ons

Aperitifs

(Available with any set menu, served on arrival. Host to pre-select 1)

Kir Royale: Sparkling Wine, Maraschino Cherry, Crème de Cassis R115pp

Aperol Spritz: Aperol, Sparkling Wine, Orange, Club Soda R120pp

Bitterlekker Spritz: Bitterlekker, Aperol, Pink Gin, Sparkling Wine, Orange R135pp

Elderflower Spritzer (Virgin): Elderflower Cordial, San Pellegrino, Mint, Lemon R85pp

Berry Bliss G&T: Pink Gin, Berries, Pink Tonic, Rosé Wine R95pp

Champagne & MCC: please view our current wine list for options

Canapés

(Available with any set menu, served on arrival)

Variety of seasonal savoury bite-sized canapés available

3 canapés per person at R120pp