

BRASSERIE DINNER DATE MENU

APERITIF

Kir Royal

or

Whiskey Sour

ENTRÉE

Roasted Cauliflower Potage Soup, Herb Oil,
Truffle Crème Fraîche, Onion Dust (V)

or

Line Fish Croquette, Parmesan Velouté, Dill,
Salmon Trout Caviar, Yuzu Pearls

MAIN COURSE

Beef Béarnaise; Beef Fillet, Béarnaise Sauce,
Pommes Frites, Garlic Green Beans
(Brandy-Flambéed In Our Kitchen Prior To Serving)

or

King Klip Fillet, Ratatouille, Pommes Pavé, Lemon Beurre
Blanc, Saffron & White Wine Foam, Herb Oil, Basil

or

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

DESSERT

Vanilla Pod Crème Brûlée

or

Sorbet Of The Day, Fresh Fruit

This special menu is available for January 2026 on Tuesday and Wednesday evenings,
for tables of two guests only, at R995 per couple, subject to availability.