



Set Menu A

R550pp

Freshly Baked Bread & Butter

Amuse Bouche

Starter

Soupe du Jour (V)

or

Line Fish Croquette, Parmesan Velouté, Trout Roe, Yuzu Pearls, Dill

or

Duck Liver Parfait, Brioche Puree, Seasonal Berries, Melba Toast

Main Course

Chicken & Herb Ballotine, Pommes Aligot, Dijon & Tarragon Jus,
Tenderstem Broccoli, Crispy Chicken Skin

or

Steak au Poivre - Pepper-Crusted Beef Fillet, Pommes Aligot, Baby Carrots, Sugar Snap
Peas, Crispy Beef Tendon, Peppercorn Sauce

or

Petit Pois & Lemon Risotto, Fennel, Goat's Cheese Chèvre, Sugar Snap Peas (V)

Dessert

Vanilla Pod Crème Brûlée

or

Burnt Lime & Litchi Sorbet, White Rum & Coconut Syrup, Lime Meringue

or

Dark Chocolate Tart, Mango Ice Cream

Mignardises

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

R630pp

Freshly Baked Bread & Butter

Amuse Bouche

Starter

Soupe du Jour (V)

or

Springbok Carpaccio, Pickled Mustard Seeds, Parmesan Emulsion, Caper Berry, Balsamic

or

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

Main Course

Line Fish Fillet, Pommes Pavé, Ratatouille, Spinach Beurre Blanc,
Saffron & Wine Foam, Basil

or

Steak au Poivre - Pepper-Crusted Beef Fillet, Pommes Aligot, Baby Carrots, Sugar Snap
Peas, Crispy Beef Tendon, Peppercorn Sauce

or

Sous-Vide Pork Neck, Black Rice Risotto, Spiced Peach Puree, Tenderstem Broccoli,
Spiced Tamarind Glaze, Crackling

or

Petit Pois & Lemon Risotto, Fennel, Goat's Cheese Chèvre, Sugar Snap Peas (V)

Dessert

Vanilla Pod Crème Brûlée

or

Burnt Lime & Litchi Sorbet, White Rum & Coconut Syrup, Lime Meringue

or

Dark Chocolate Tart, Mango Ice Cream

Mignardises

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Set Menu C

R750pp

Freshly Baked Bread & Butter

Amuse Bouche

Starter

Soupe du Jour (V)

or

Seared Scallops, Petite Pois & Lemon Risotto, Beurre Blanc, Herb Oil, Fennel

or

Springbok Carpaccio, Pickled Mustard Seeds, Parmesan Emulsion, Caper Berry, Balsamic

Main Course

Duck, Pressed Polenta, Smoked Apricot Puree, Pickled Cucumbers,
Toasted Pistachios, Duck Jus

or

Line Fish Fillet, Pommes Pavé, Ratatouille, Spinach Beurre Blanc,
Saffron & Wine Foam, Basil

or

Steak au Poivre - Pepper-Crusted Beef Fillet, Pommes Aligot, Baby Carrots, Sugar Snap
Peas, Crispy Beef Tendon, Peppercorn Sauce

or

Petit Pois & Lemon Risotto, Fennel, Goat's Cheese Chèvre, Sugar Snap Peas (V)

Dessert

Vanilla Pod Crème Brûlée

or

Burnt Lime & Litchi Sorbet, White Rum & Coconut Syrup, Lime Meringue

or

Dark Chocolate Tart, Mango Ice Cream

Mignardises

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Degustation 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 R125pp

Aperol Spritz: Aperol, Sparkling Wine, Orange, Club Soda R145pp

Bitterlekker Spritz: Bitterlekker, Aperol, Pink Gin, Sparkling Wine, Orange R155pp

Elderflower Spritzer (Virgin): Elderflower Cordial, Club Soda, Mint, Lemon R100pp

Berry Bliss G&T: Pink Gin, Berries, Pink Tonic, Rosé Wine R115pp

Champagne & Cap Classique: 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 R125pp