



Set Menu A

R525pp

Starter

Soupe du Jour (V)

or

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

or

Pork Bonbons, Pea & Bacon Puree, Maple & Bourbon Reduction

Main Course

Exotic Mushrooms, Creamy Polenta, Crispy Garlic, Lemon Aioli, Chives, Kale Crisp (V)

or

Steak au Poivre; Beef Fillet, Pommes Aligot, Baby Carrots,
Sugar Snap Peas, Pepper Sauce

or

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

Dessert

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

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

or

Springbok Carpaccio, Comté, Rocket, Pomegranate Rubies,
Blood Orange Vinaigrette, Lemon Emulsion

Main Course

Exotic Mushrooms, Creamy Polenta, Crispy Garlic, Lemon Aioli, Chives, Kale Crisp (V)

or

Steak au Poivre; Beef Fillet, Pommes Aligot, Baby Carrots,
Sugar Snap Peas, Pepper Sauce

or

Smoked Duck Breast, Beetroot, Citrus, Peach, Edamame, Cranberry Gel,
Orange Gastrique, Thyme Crumb

or

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

Dessert

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

or

Vanilla Pod Crème Brûlée

or

Sorbet of the Day, Fresh Fruit

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Set Menu C

R695pp

Starter

Soupe du Jour (V)

or

Seared Scallops, Corn Velouté, Citrus Pearls, Chorizo, Micro Herb Salad

or

Springbok Carpaccio, Comté, Rocket, Pomegranate Rubies,
Blood Orange Vinaigrette, Lemon Emulsion

Main Course

Steak au Poivre; Beef Fillet, Pommes Aligot, Baby Carrots, Sugar Snap Peas, Pepper Sauce

or

Exotic Mushrooms, Creamy Polenta, Crispy Garlic, Lemon Aioli, Chives, Kale Crisp (V)

or

Smoked Duck Breast, Beetroot, Citrus, Peach, Edamame, Cranberry Gel,
Orange Gastrique, Thyme Crumb

or

Norwegian Salmon. Pea & Bacon Cassoulet, Saffron Sabayon, Caper Berry

Dessert

Vanilla Pod Crème Brûlée

or

Cheese Plate; Selection of Fine French & Local Cheese, Fruit, Preserves, Melba

or

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

or

Sorbet of the Day, Fresh Fruit

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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 R120pp

Aperol Spritz: Aperol, Sparkling Wine, Orange, Club Soda R140pp

Bitterlekker Spritz: Bitterlekker, Aperol, Pink Gin, Sparkling Wine, Orange R150pp

Elderflower Spritzer (Virgin): Elderflower Cordial, San Pellegrino, Mint, Lemon R100pp

Berry Bliss G&T: Pink Gin, Berries, Pink Tonic, Rosé Wine R110pp

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 R120pp

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