



Set Menu A

R545pp

Starter

Soupe du Jour (V)

or

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

or

Duck Liver Parfait, Spekboom & Apple Chutney, Sour Cherry, Melba

Main Course

Chicken & Herb Ballotine, Pommes Aligot, Dijon & Tarragon Jus,
Tenderstem Broccoli, Charred Leeks

or

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 Ganache, Trio of Berries, Meringue

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

R625pp

Starter

Soupe du Jour (V)

or

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

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

Cassoulet; Duck Leg Confit, Butter Beans, Bacon, Chorizo, Bread Crumbs

or

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

Dessert

Dark Chocolate Ganache, Trio of Berries, Meringue

or

Vanilla Pod Crème Brûlée

or

Sorbet of the Day, Fresh Fruit

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Set Menu C

R725pp

Starter

Soupe du Jour (V)

or

Searched Scallops, Cauliflower, Chicken Jus, Red Cabbage Pearls, Lemon, Garlic Crisp

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 & Broccoli Puree, Garden Greens, Caper Berry

Dessert

Vanilla Pod Crème Brûlée

or

Cheese Selection, Fruit, Preserves, Melba

or

Dark Chocolate Ganache, Trio of Berries, Meringue

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 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