



## Set Menu A

R495pp

### Starter

Soupe du Jour (V)

or

Marinated Tuna, Radish, Dill, Cucumber, Lemon & Pepper Emulsion,  
Garlic & Leek Crisp, Melba Toast

or

Pea & Basil Arancini, Parmesan & Basil Cream, Pickled Red Peppers (V)

or

Pork Bonbons, Bacon & Pea Puree, Maple Bourbon Reduction

### Main Course

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

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

or

Gnocchi, Basil & Almond Pesto, Mange Tout, Pickled Peppers, Peas, Sunflower Seeds (V)

### 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

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

R550pp

## Starter

Soupe du Jour (V)

or

Marinated Tuna, Radish, Dill, Cucumber, Lemon & Pepper Emulsion,  
Garlic & Leek Crisp, Melba Toast

or

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

or

Pork Bonbons, Bacon & Pea Puree, Maple Bourbon Reduction

## Main Course

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

or

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

or

Kingklip Fillet, Beurre Blanc, Tenderstem Broccoli, Charred Spring Onion,  
Pommes Pavé, Parsley Oil, Kale

or

Gnocchi, Basil & Almond Pesto, Mange Tout, Pickled Peppers, Peas, Sunflower Seeds (V)

## 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

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# Set Menu C

R650pp

## Starter

Soupe du Jour (V)

or

Seared Scallops, Cauliflower & Smoked Mussel Puree, Edamame, Toasted Almonds

or

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

or

Pork Bonbons, Bacon & Pea Puree, Maple Bourbon Reduction

## Main Course

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

or

Duck Breast, Trio of Orange, Tenderstem Broccoli, Forbidden Rice,

Thai Red Curry & Orange Sauce

or

Norwegian Salmon, Caviar, Asparagus, Caper Berry, Cherry Tomato, Aubergine,

Yuzu Pearls, Olive, Bulgur Wheat, Hollandaise, Charred Lime

or

Gnocchi, Basil & Almond Pesto, Mange Tout, Pickled Peppers, Peas, Sunflower Seeds (V)

## Dessert

Vanilla Pod Crème Brûlée

or

Spiced Butternut Tart, Apricot Jelly, Blonde Chocolate Butternut Cheesecake, Butternut Dust  
& Seed Crumble, Vanilla Pod Ice Cream

or

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

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# 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 R110pp