



## Degustation Menu

R875pp | Add wine pairings R525pp

### Amuse Bouche

Mushroom, Nori, Ponzu, Shimeji, Radish, Black Pepper Jus

### 1<sup>st</sup> Course

Beetroot, Apple, Winter Vegetable

### 2<sup>nd</sup> Course

Crayfish, Petit Pois & Lemon Risotto, Bisque, Sugar Snap Peas

### 3<sup>rd</sup> Course

Baby Cabbage, Onion, Truffle, Black Garlic, Kombucha, Masala, Sour Dough

### *Sorbet*

### 4<sup>th</sup> Course

Duck, Grape, Smoke, Date, Root Vegetables

### 5<sup>th</sup> Course

Lamb, Carrot, Onion, Roasted Garlic, Jus

### 6<sup>th</sup> Course

Pear, Tonka Bean, Elderflower, Meringue, Honey, Almond

### Mignardise