

Restaurant Week Dinner Menu

R595pp

Make a reservation

1st Course

Beetroot Gazpacho, Cucumber & Wasabi Ice Cream, Sunflower Seeds, Onion Ash

2nd Course

Goat's Cheese Cheesecake, Charred Asparagus, Salsa Verde, Pine Nut Crumble

3rd Course

Seared Tuna, Shimeji Mushroom, Seaweed, Sesame, Trio of Peas, Black Rice, Soy Tomato

4th Course

Escargots, Mushroom, Bacon, Demi-Glace, Gnocchi, Garlic, Parsley

Sorbet

5th Course

Beef Fillet, Nori Leek, Pommes Duchesse, Red Wine Jus

6th Course

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