



Set Menu A

R525pp

Starter

Soupe du Jour (V)

or

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

or

Duck Liver Parfait, Red Wine Onions, Cranberry Gel, Honey & Truffle Dressing, Melba

Main Course

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

or

King Oyster Mushroom, Portobellini Fricassée, Parmesan Polenta,
Roasted Onion, Tarragon Cream (V)

or

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

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

Smoked Duck Breast, Fennel, Pear & Edamame Salad, Pomegranate Rubies,
Orange Gastrique, Thyme Crumb

or

King Oyster Mushroom, Portobellini Fricassée, Parmesan Polenta,
Roasted Onion, Tarragon Cream (V)

or

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

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

King Oyster Mushroom, Portobellini Fricassée, Parmesan Polenta,
Roasted Onion, Tarragon Cream (V)

or

Smoked Duck Breast, Fennel, Pear & Edamame Salad, Pomegranate Rubies,
Orange Gastrique, Citrus Segments, Thyme Crumb

or

Norwegian Salmon, Sugar Snap Peas, Green Beans, Baby Potatoes,
Brown Butter & Caper Sauce

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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