



Julien Schaal Wine Dinner

R990pp - inclusive of food, wine & gratuity

03/03/2026 at 18h30 (Limited availability) - [Reserve A Table](#)

04/03/2026 at 18h30 (Fully booked)

Aperitif

Julien Schaal "Mountain Vineyards" Chardonnay 2024

Kingklip Croquette, Dill, Lemon Emulsion, Salmon Trout Caviar

1st Course

Sophie Schaal "Born of Fire" Chenin Blanc 2024

Beetroot, Goat's Cheese Chèvre, Citrus, Peach, Pine Nuts

2nd Course

Julien Schaal "Evidence" Chardonnay 2023

Seared Scallop, Cauliflower Puree, Chardonnay & White Wine Foam, Garlic Crisp

Interlude de Luxe

Julien Schaal Riesling Grand Cru Rosacker 2023 (Alsace)

3rd Course

Julien Schaal "Influence" Pinot Noir 2024

Duck Breast, Exotic Mushrooms, Creamy Polenta, Chives, Thyme & Hazelnut

4th Course

Sophie Schaal "Born of Fire" Shiraz 2024

Beef Fillet, Red Wine Jus, Pommes Aligot, Baby Carrots, Mange Tout

5th Course

Julien Schaal "Mountain Vineyards" Pinot Noir 2025

Cherry, Dark Chocolate, Meringue