



Set Menu A

R495pp

Starter

Soupe du Jour (V)

or

Kingklip Ceviche, Radish, Dill, Cucumber, Garlic & Leek Crisp, Melba Toast

or

Duck Liver Parfait, Cranberry Gel, Dill Pickle, Honey & Truffle Dressing, Crostini

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, Wholegrain Mustard & Carrot Jus

or

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

or

Kingklip, Beurre Blanc, Asparagus, Charred Spring Onion,
Pommes Pavé, Parsley & Lemon Oil, Kale Crisp

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,
Hazelnut Crumble

or

Crêpes Suzette, Orange, Vanilla Ice Cream

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

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

or

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

or

Pork Bonbons, Bacon & Pea Puree, Maple Bourbon Reduction

Main Course

Beef Fillet, Aubergine, Fine Beans, Romesco Sauce, Pommes Duchesse, Olives, Crispy Basil

or

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

or

Kingklip, Beurre Blanc, Asparagus, Charred Spring Onion,
Pommes Pavé, Parsley & Lemon Oil, Kale Crisp

or

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

Dessert

Vanilla Pod Crème Brûlée

or

Crêpes Suzette, Orange, Vanilla Pod Ice Cream

or

Lemon Meringue, Black Pepper, Lemon Curd, Shortcrust Pastry

or

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

Pork Bonbons, Bacon & Pea Puree, Maple Bourbon Reduction

or

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

Main Course

Beef Fillet, Aubergine, Fine Beans, Romesco Sauce, Pommes Duchesse, Olives, Crispy Basil

or

Norwegian Salmon, Caviar, Asparagus, Caper Berry, Cherry Tomato, Aubergine, Yuzu
Pearls, Olive, Pearl Couscous, Hollandaise, Charred Lime

or

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

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

Pineapple & Thyme Tart Tatin, Coconut Mousse, Charred Pineapple, Vanilla Pod Ice Cream

or

Dark Chocolate, Coffee & Cognac Opera Cake, Frangelico & Coffee Parfait,
Hazelnut 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 R115pp

Bitterlekker Spritz: Bitterlekker, Aperol, Pink Gin, Sparkling Wine, Orange R135pp

Elderflower Spritzer (Virgin): Elderflower Cordial, San Pellegrino, Mint, Lemon R80pp

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