



## STARTERS

### SALDANHA BAY OYSTERS

New potato fondant, pickled cucumber, caviar, squid ink aioli, oyster emulsion

130 (or served natural 35 each)

### ROASTED ONION CONSOMMÉ (VEGAN)

Leek tagliatelle, confit root vegetables, caramelised onion, tomato crostini, orange pureé

95

### PARSNIP, TRUFFLE & HONEY VELOUTÉ

65° free-range egg, mushroom ragout, crispy enoki, smoked crème fraiche

95

### KUDU TARTARE

Smoked & pickled red onion, spanspek, hollandaise, oregano crisp

120

### WILD ATLANTIC PRAWNS

Garlic purée, kohlrabi, bacon crumble, green apple

195

### PAN SEARED SEA BASS

Kataifi mussels, smoked panga & cucumber ballontine, potato aioli, nasturtiums

140

## MAINS

### CAULIFLOWER & CHIVE RISOTTO

Pickled shaved stem, parmesan & sage.

190

### FREE-RANGE OAK VALLEY PORK

Pulled pork & mushroom spring roll, sweet potato, bok choy, fennel, chilli jam, kimchi

230

### LIGHTLY CURED, GRILLED LINE-CAUGHT HAKE

Cape Malay curry sauce, smoked snoek croquette, pickled mussels, apricots, raisin crème fraiche

230

### GRILLED SPRINGBOK LOIN

Smoked beetroot, red cabbage, spiced cashew, stout

290

### GRASS-FED BEEF FILLET

Roasted onions, potato rosti, braised beef faggot, pomegranate gastrique

275

### PEARL COUSCOUS 'RISOTTO' (VEGAN)

Red pepper velouté, root vegetable brunoise, almond yoghurt, pickled naartjie, kale crisp

170

## SIDES • 65

### TRIPLE COOKED HAND-CUT CHIPS

Braai salt, chakalaka

### HEIRLOOM BEETS FROM OUR GARDEN

Orange crème fraiche

### TENDERSTEM BROCCOLI

Chipotle sauce, chilli roasted peanuts

### BROWN BUTTER ROASTED CAULIFLOWER

Hazelnuts, pear, oregano

### ROASTED SWEET PEPPER & BUTTERNUT SALAD

Mixed baby greens, smoked feta, pumpkin seeds, pomegranate, tarragon dressing

*A 12.5% discretionary service charge will be added to tables of 8 persons or more.*

## DESSERTS

*(with suggested pairing)*

### GOOSEBERRY & ROOIBOS TART · 85 (VEGAN)

Cashew nut semifreddo, almond crèmeux

*Paul Cluver Riesling, Elgin · 95*

### MILK & HONEY SPONGE · 95

Lavender anglaise, meringue, honeycomb, honey ice cream

*De Wetshof Riesling, Robertson · 105*

### WHITE PEACH BAVAROIS · 90

Raspberry & lemon thyme sorbet, honey- poached peach, raspberry jelly

*Muratie 'Amber forever' Muscat de Alexandria, Western Cape · 55*

### PRALINE & ORANGE SPONGE · 90

Praline crème, sorghum popcorn, horlicks ice cream.

*Buitenverwachting Muscat de Frontignan, Constantia · 70*

### DARK CHOCOLATE & PASSION FRUIT FONDANT · 120

Buffalo milk ice cream, double fermented Valrhona chocolate aéro (allow 15 minutes)

*Klein Constantia 'Vin de constance' Muscat de frontignan, Constantia · 230*

### SOUTH AFRICAN CHEESES · 150

Dalewood brie, Hilton blue, Smoked stanford, Belnori Phantom forest goats cheese, aged boerenkaas, Herbed lavosh, preserved ginger, rhubarb compote, grapes

*De Krans 'Vintage reserve' Tinta barocca, Touriga Nacional, Souzao · 65*

## FRIANDISES

### LEMON ZEST SUGARED DOUGHNUTS · 60

Lavender anglaise

### HANDMADE VALHRONA CHOCOLATE BONBONS · 70

### HOMEMADE NOUGAT · 50

Ask your waiter for our featured flavour