

SPRING

4 COURSE MENU

R450

LIGHTLY CHILLED

Blackened Yellowtail Sashimi

soft vegetable spring roll, soya bean aioli, jalapeno dressing, crispy shrimps

Artichoke & Parmesan Panna Cotta

garlic beignet, pickled Asian mushrooms, Old Brown Sherry jelly, whole grain mustard

Prawn & Avocado Roll

Madagascan prawn, avocado nori, rice tuille, wasabi cream, ponzu snow

Fynbos Smoked Ostrich Tartar

avocado mousse, tomato & oyster salad, horseradish spoom

SOMEWHAT COOKED

Seared Diver Scallops

lime leaf- sultana puree, blackened cauliflower, coconut curry sauce

Miso & Sesame Grilled Salmon Trout

prawn dumpling, kimchee, soused daikon, dashi ginger broth

Wild Mushroom Agnelotti

roast sweet breads, brown beech mushrooms, parmesan velouté

Assiette of Foie Gras

roasted with sweet onion, lentils, baguette

mousse with pear, Vin de Constance gelée

ballotine of foie gras, green apple espuma, celeriac, hazelnut

MEDIUM TO RARE

Locally Farmed Kabeljou

rock lobster ravioli, new season asparagus & pea 'risotto', young leeks, lobster velouté

Sourdough Crusted Hake

ragout of shitake mushrooms, palm heart & abalone, hoisin- plum jus

Oven Roasted Springbok Loin

butternut- cinnamon puree, smoked pancetta, bok braisage, cherry jus

Karan Beef 'Head to Tail'

fricassee of white & green beans, tomato farcis, red wine-veal juice

SOMETHING SWEET

Passion Fruit Panna Cotta

Madagascan chocolate mousse, strawberries, yoghurt ice-cream, black sesame tuille

Caramelised Pumpkin & Ginger Cake

lime parfait, Amarula ice-cream, pumpkin caramel, orange jelly

'Camembert' Cheese Cake

*roast pineapple ice-cream, pine nut biscotti melba, parmesan,
extra virgin olive oil*

Smoked Chocolate & Peanut Gateaux

maple crumble, cherry, dark chocolate crackle, bourbon ice-cream

FISH TASTING MENU

Langoustine Custard

celeriac velouté, langoustine & leeks

Blackened Yellowtail Sashimi

soft vegetable spring roll, soya bean aioli, jalapeno dressing, crispy shrimps

Miso & Sesame Grilled Salmon Trout

prawn dumpling, kimchee, soused daikon, dashi ginger broth

Seared Diver Scallops

lime leaf- sultana puree, blackened cauliflower, coconut curry sauce

Sourdough Crusted Hake

ragout of shitake mushrooms, palm heart & abalone, hoisin- plum jus

Smoked Chocolate & Peanut Gateaux

maple crumble, cherry, dark chocolate crackle, bourbon ice-cream

MENU

R495

COMPLIMENTING WINES

R230

CHEF'S TASTING MENU

Ballotine of Foie Gras

green apple espuma, celeriac remoulade, hazelnut praline

Prawn & Avocado Roll

Madagascan prawn, avocado nori, rice tulle, wasabi cream, ponzu snow

Fynbos Smoked Ostrich Tartar

avocado mousse, tomato & oyster salad, horseradish spoom

Wild Mushroom Agnelotti

roast sweet breads, brown beech mushrooms, parmesan velouté

Karan Beef 'Head to Tail'

fricassee of white & green beans, tomato farcis, red wine-veal juice

Inverted Brûlée

granité & espuma

'Camembert' Cheese Cake

roast pineapple ice cream, pine nut biscotti melba, parmesan, extra virgin olive oil

MENU R575

COMPLIMENTING WINES R275