



We endeavour where possible to source our products locally.

Camembert Crème Brûlée	55
curried walnut with granny smith and celery sorbet Recommended with Circle of Life White 2010	
Red Shell Crab and Coriander Raviolini	60
concentrated bella tomatoes, guacamole and pickled root vegetables Recommended with Circumstance Cape Coral Rose 2010	
Smoked Farmed Egg	50
rocket, corn and crispy parma ham Recommended with Circumstance Chenin Blanc 2009	
Buffalo Ridge Yoghurt and Pomegranate Mousse	55
buchu meringue, biltong and miso soil and beetroot dressing Recommended with Circumstance Sauvignon Blanc 2011	
Vitello Tonnato	60
classic Italian dish of slow cooked veal with a creamy mediterranean style sauce Recommended with Circumstance Chardonnay 2008	
Karan Beef Fillet	150
bone marrow beignets, turnip and truffle custard, pumpkin, cocoa nibs and red wine jus Recommended with Circle of Life Red 2009	
Monkfish and Crispy Prawn	155
ginger beer compressed apple and curry Recommended with Circumstance Viognier 2010	
Carmay Farmed Quail	145
sticky spare rib dim sum, sweet melon Recommended with Circumstance Chardonnay 2008	
Mulloway Farmed Cob	155
chestnut gnocchi, Saldanha mussels, broccoli couscous, crispy sweetbread and veal jus Recommended with Circumstance Chardonnay 2008	
Magaliesburg Duck Breast	150
Puy lentils, confit leg with foie gras and rhubarb Recommended with Circumstance Syrah 2008	
Christo's Lourensford Rainbow Trout	155
watercress cream, buttered pak choi and nasturtiums Recommended with Circumstance Chenin Blanc 2009	

Cream of Ivoire White Chocolate matcha tea and black sesame	60
Cocoa and Olive Oil Sponge lavender, honey sorbet and citrus	60
Strawberry and Hibiscus Consommé fromage blanc, cucumber	60
James Healeys' 18 Month Mature Cheddar spiced pear tarte tatin and Cape Coral Glühwein	65
Cheese Platter camembert La Petite France, Healeys 18 month mature cheddar, Dalewood Huguenot, Swissland Saint Maure and preserves	75



Menu

Vitello Tonnato

classic Italian dish of slow cooked veal with a creamy mediterranean style sauce

Christo's Lourensford Rainbow Trout

watercress cream, buttered pak choi and nasturtiums

Strawberry and Hibiscus Consommé

fromage blanc, cucumber

2 courses R190

3 courses R230

Degustation Menu

Buffalo Ridge Yoghurt and Pomegranate Mousse

buchu meringue, biltong and miso soil and beetroot dressing

Circumstance Sauvignon Blanc 2011

Red Shell Crab and Coriander Raviolini

concentrated bella tomatoes, guacamole and pickled root vegetables

Circumstance Cape Coral Rose 2010

Monkfish and Crispy Prawn

ginger beer compressed apple and curry

Circumstance Viognier 2010

Magaliesburg Duck Breast

Puy lentils, confit leg with foie gras and rhubarb

Circumstance Syrah 2008

Karan Beef Fillet

bone marrow beignets, turnip and truffle custard, pumpkin, chocolate nibs and red wine jus

Circle of Life Red 2009

Cream of Ivoire White Chocolate

matcha tea and black sesame

R385 excluding wine pairing / R490 including wine pairing
Only available if ordered by the entire table