

Starters

Polenta, cauliflower espuma, sultanas, pine nuts, crispy kale, brown butter	115
Seared salmon, cucumber ketchup, charred cucumber, apple, salmon roe, oyster coulis	135
Springbok tartar, sous-vide egg yolk, ponzu gribiche, spinach, pickled baby vegetables	140
Barley risotto, cioppino, aioli, charred squid, tempura mussels, squid ink wafer	140/185
Veal sweetbreads, pork belly, peas, mint, lettuce, turnip purée, lemon	145
Quail, langoustine, quail egg, corn, lentils, truffle, bacon fat, tarragon velouté	155

Mains

Potato dumplings, feta croquette, spinach purée, red pepper purée, charred aubergine	140
Pork belly, apple gel, peas pudding, fondant potatoes, smoked cabbage, pork jus	175
Seabass, celeriac, ponzu, orange gel, tempura celery, miso sauce vierge	190
Bonsmara rump, smoked bone marrow, turnip purée, spinach, onion, carrots, beef jus	195
East coast sole, prawns, garam masala, chick pea purée, cucumber, charred baby marrow	195

Sides

Triple cooked chips	35
Broccoli with sesame seeds	45
Parmesan pine nut salad	40/60
Roast vegetable salad	45/70

Desserts

Vanilla bean, hazelnut ice cream, chocolate sorbet, tonka bean cream	70
Apple crumble ice cream, apple mousse, pistachio cream, shortbread, custard	75
Buttermilk panna cotta, paw paw, citrus meringue, orange curd, white chocolate powder	85
Ganache, coconut sorbet, banana ice cream, chocolate soil, macaroon, peanut sauce	90
Selection of South African cheeses served with melon rind preserve, slaphakskeentjies	140

please note that we are a non-smoking establishment

please note that we have a limited bar service

please be considerate to other guests when using mobile devices

please notify us of any allergies or dietary requirements you may have