

Food by Chef Marthinus

Tasting menu

Kabeljou / curry / mint / coriander / buttermilk / cucumber / tempura

wine pairing : 2017 meinert 'italian job' (white merlot) / *whisky pairing* : eigashima shuzo white wine cask #61091
non-alcoholic : cucumber and lime

Gnocchi / spinach / seeds / raisin / capers / karoo crumble

wine pairing : 2018 chaos (white blend) / *whisky pairing* : 13yo ancnoc 2005 single cask
non-alcoholic : tuscan fresco

Beef / quail egg yolk / roe / gherkins / lettuce / beef tendon

wine pairing : 2016 pavillon saint-pierre (côtes-du-rhône) / *whisky pairing* : 15yo speyburn
non-alcoholic : bloody mary

Cape bream / jerusalem artichoke / leeks

wine pairing : 2013 domaine des dieux 'josephine' (pinot noir) / *whisky pairing* : 12yo old pulteney
non-alcoholic : carrot cosmo

or

Pork / turnip / brussels sprouts / apple / jus

wine pairing : 2017 fledge & co (souzão) / *whisky pairing* : 12yo highland park single cask series
non-alcoholic : sage pineapple

Goats cheese / gauva / peppers / honeycomb

wine pairing : 2015 lammershoek (straw wine) / *whisky pairing* : 14yo hazelburn oloroso cask
non-alcoholic : grapefruit passion

Lime / mango / papaya / lemongrass / meringue

wine pairing : 2018 cederberg (bukettraube) / *whisky pairing* : michter's sour mash bourbon whiskey
non-alcoholic : papaya and coconut

Friandise / tea / coffee

The tasting menu is only available to the whole table. No combining of menus. Orders are taken until 13h30 for lunch and 21h00 for dinner. Chef Marthinus would like for you to experience the tasting menu in the way in which he has prepared it.

R900 food

R1125 non-alcoholic pairing

R1375 wine and food pairing

R1500 whisky and food pairing

The tasting menu includes all teas and coffee

Gratuity not included

Black Truffle Supplement - R150