

Sample Dinner Menu

"The creative Tintswalo Atlantic chefs re-create the menu's on a daily basis – the below menu's merely serve as an example of the culinary journey that diners could expect when visiting Tintswalo Atlantic."

Soup

Carrot & Ginger (V)

Fynbos toast

Starters

Cob

Heirloom carrots, mange tout, parsley & lemon veloute, seaweed salt

Or

Springbok Carpaccio

Shaved skattie, porcini powder, pea tendrils, shiitake

Or

Colombian Arepa (V)

Caciotta, Togaroshi beetroot, blood orange & honey vinegar

Refresher

Kiwi & Melon (V)

Or

Red Berry (V)

Main Course

Grassfed Beef Fillet

Brocolini, smoked red pepper purée, burnt shallots, gorgonzola foam, dukkah fondant potato, coffee and port jus

Or

Seabass

Charred baby corn, parsnip cooked 3 ways, onion soubise, sweet potato and ginger, seared patty pan

Or

Saffron & Coconut Israeli Couscous (V)

Roasted rainbow tomato, honey glazed king oyster mushroom, Madagascan chilli patty pans, mange tout

Dessert

Expressionist Sweetness (V)

Or

Holding Hands in Portugal (V)

Corkage

Per Bottle

R 50.00
