

Sample Lunch 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.

Starters

Cob
Pickled shallot, lemongrass veloute, butter potato

Or

Springbok
Smoked cauliflower, zucchini, biltong, micro greens

Or

Cape Malay Root Vegetables (V)
Pinotage lentils, gorgonzola, carrot crisps

Refresher

Granny Smith Apple Sorbet (V)

Or

Citrus Sorbet (V)

Main Course

Rabbit Rillettes
Naartjie & butternut, fennel seed beetroot, orange jus, ginger carrot, porcini powder, smokey bacon

Or

Seabass
Thyme leek purée, crispy seaweed pasta sheet, silky fennel, charred shallots, baby carrots

Or

Lemon Potato (V)
Superlative brie, spicy carrots, broccoli sesame shimeji

Dessert

Basil Sponge Cake (V)
Raspberry gel, sea salt valrhona, chantilly cream

Or

New York Baked Cheese Cake (V)
Berry coulis, pistachio ice cream, smashed meringue
