

BABEL MENU

'This winter menu has been inspired by our new Spice House. Although it is cold and wintery outside, this lush and tropical space has a humidity over 50%, so that banana trees, turmeric, ginger, vanilla orchids, coffee shrubs and black pepper vines can thrive.

I have seen exotic turmeric plants flower for the first time and enjoyed the experience of tasting them.

The humidity and temperature of the Spice House is regulated by a central heated pond where we host exotic tropical fish that include a few small sharks to help keep our ecosystem in balance. We have a glimpse of the fish feeding in the aquatic tanks raised above the wooden deck.

In winter our citrus trees are covered in fruit. I have managed to make use of the peels by drying them and then blending them into a powder, which I then use on its own or combined with other ingredients. I have spent a good deal of time experimenting with drying flowers and herbs from the greater garden and the new Spice House, and then blending these to come up with four exciting new spice mixes – these will soon be available in our Farm Shop.

I would love to share my learnings with you, so please feel free to ask questions, and I hope you enjoy the herb and spice journey with me! – Jeremia de Kock, head chef

INTRODUCTION

YELLOW

Roasted sweet potato soup with spicy orange, apple and turmeric 115

Add 3 chargrilled oysters in the shell 80

With a glass of Babylonstoren Viognier 80

RED

A blanket of lightly smoked trout, julienne baby ginger and toasted sesame seeds drizzled with warm Babylonstoren Frantoia extra virgin olive oil on top of a salad of garden reds with rose geranium, nasturtium and lemon balm dressing 115

With a glass of Babylonstoren Mourvèdre Rosé 65

GREEN

Warm deep-fried Indian-spiced ricotta and kale cluster served with a green winter salad of kale, broad bean, tatsoi, waterblommetjie, pak choi and fennel 115

Add 3 grilled prawns 110

With a glass of Babylonstoren Chenin Blanc 65

PROGRESSION

SOUP (*Vegan*)

Citrus-infused coconut and sweet potato soup with black-olive-and-chilli tapenade served with a toasted almond wafer 190

With a glass of Babylonstoren Chenin Blanc 65

JERUSALEM ARTICHOKE (*Vegan*)

Oven-roasted Jerusalem artichokes, celeriac, beets and baby carrots with Jeremia's own blend of Za'atar spice and Romanesco sauce 190

Add 3 grilled prawns 110

With a glass of Babylonstoren Mourvèdre Rosé 65

KALE (*Vegan*)

Garden kale mash topped with Indian-spiced grilled mushrooms with fresh coconut and coriander chutney 190

Add a spiced double lamb cutlet 115

With a glass of Babylonstoren Chardonnay 140

HALOUMI (*Vegetarian*)

Babylonstoren Haloumi pan-fried and served with a warm olive and tomato relish and carrot-top pesto 250

Add crisp, shaved biltong 60

With a glass of Babylonstoren Babel Red 90

RISOTTO (*Vegetarian*)

Babylonstoren Carnaroli rice risotto with creamy Parmesan, swiss chard and almond-ghee-roasted Jerusalem artichokes, topped with citrus-spiced almonds 265

With a glass of Babylonstoren Chardonnay 140

FISH

Grilled line fish of the day with a Malay spiced orange butter sauce and crispy capers 260

With a glass of Babylonstoren Viognier 80

CHICKEN

Roasted whole baby chicken marinated in sticky lemon, maple and kumquat marinade served with spicy beetroot and sesame kimchi 265

With a glass of Babylonstoren Chardonnay 140

LAMB

Chargrilled double lamb cutlets spiced with myrtle berry, wild garlic and kapokbos spice blend 310

With a glass of Babylonstoren Babel Red 90

PORK BELLY

Slow-roasted pork belly in a spicy apple and thyme marinade, served with braised cabbage and crispy curry and lime leaves 285

With a glass of Babylonstoren Chenin Blanc 65

BEEF

Chargrilled beef fillet on the bone with pan-fried citrus-spiced oyster mushrooms and Babel Red wine sauce 285

With a glass of Babylonstoren Nebukadnesar 260

or

Slow-roasted beef rib with pan-fried citrus-spiced oyster mushrooms and Babel Red wine sauce 285

With a glass of Shiraz 140

COMPLETION

BITTER & SWEET

Cinnamon baked apple with waterblommetjie and buchu custard 95

With a glass of Babylonstoren Viognier 80

BITTER & SOUR

Fennel, lemon and guava soufflé with fennel pollen dust 95

With a glass of Babylonstoren Chenin Blanc 65

SWEET & SOUR

Baked orange and rose-geranium sago pudding with spiced orange meringue 95

With a glass of Babylonstoren Chenin Blanc 65

SWEET & SAVOURY

Chocolate fondant with Babel Shiraz-chocolate sauce and salt crystals 95

With a glass of Babylonstoren Babel Red 90