

our amazing five course winter special
tasting menu at **R350** per person
include our wine pairing at **R650** per person

tickler

something unique from the kitchen

umami

scallop katsuobushi teriyaki, kelp leek powder, tempura asparagus,
umami butter, sencha green tea **add R75**

grilled hand diced woodview wagyu beef, organic tomato chipotle, shoyu
tamago, caesar spuma, porcini crouton

bosman's air dried ham, puglia burrata, white peach truffle, salted rose-
mary, white balsamic, preserved yellow tomato

shiitake BBQ rubbed tofu, black sesame vegemite, soy beans, buttermilk
toast, spring onion

OR

smoke

smoked wagyu bone marrow, smoked prime rib, butternut squash, honey
pear, fresh parsley mustard yoghurt, raisin bread toast

smoked lobster shell ketchup, crab remoulade, grilled lobster,
triple fries **add R75**

smoked chechil tart, burnt yellow beet, wild garlic pine nut gremolata,
pine needle froth, cheese strings

smoked confit duck terrine, doenjang mayo, pickles, sweet and sour duck
liver, baby greens

OR

flour

cha gio, caramel guinea fowl, ginger strings, spring onion

kelp steamed spirulina chevre har gow baby spinach, sweet mild
chilli, coriander

red apple and walnut ravioli, korean braised pork belly ragout

squid ink spaghetti, salmon bacon carbonara, yuzu pearls

break - a little gift from the kitchen

green tea affogato
mango coconut egg

pressure

duck breast, orange teriyaki, truffle peas, barley foam, toasted beer
braised barley, burnt chicory tempura

chimicurri beef, white mushroom mac & cheese sauce, bone marrow
oxtail jus, potato laces

butter blackened guinea fowl, black rice risotto, black vinegar sweet and
sour

vietnamese aromatic lamb, asian pear dipping sauce, red cabbage
puree

tamil kingklip, thai green broth, crispy seaweed asparagus, toasted coco-
nut

miso honey glazed aubergine, melted burrata, crunchy sweet potato
puree, ginger king oyster mushrooms

finish

"jupiter" chocolate mousse dome, banana caramel, banana sorbet,
balsamic abinao reduction, banana bread croutons, marshmallow,
soil, burnt white chocolate, caramel pearls

"south africa" malva pudding ice cream, lemon rooibos posset, orange
polenta cake, orange peel preserve, salted honeycomb, poppy seed
isomalt

"fire & ice" cinnamon spiced rice vermicelli, moist coconut cake, rich
vanilla ice cream, yuzu pearls, chilli almond coconut praline

"magical fruit & xocoatl" coffee and chocolate pot, vanilla
shortbread, amarula ice cream, coffee marshmallow, chocolate
pectin, mascarpone cream, burnt white chocolate

full circle

something unique from the kitchen

