

CHEF CHRISTO'S MENU COM

Chicken & Ham Terrine



pickled shimeji mushrooms, tarragon mayo, honey mustard emulsion, burnt apple chutney, cured egg yolk

75°C Hen's Egg



smoked hake, creamed roast fish velouté, cured lemon peel, crispy bacon

Grabouw Lamb Shoulder



lamb shank tortellini, cauliflower purée, seed crumble pickled diakon, lamb jus

Springbok Loin



venison osso buco, roast baby potatoes, poached pear, lavender and beetroot puree, honey spiced sauce

Manjari and Coffee Ice-Cream Sandwich



valrhona ganache, manjari cookie, honeycomb, burnt marshmallow, salted caramel

Additional Wine Pairing

395



STREETSMART If you would like to give more, please just let us know.



TASTE OF THE SEASCA
650

Citrus Confit Yellowfin Tuna



kewpie mayo, edamame beans, molasses curd, tsuyu sauce, puffed wild rice

Prawn Dhal





creamed cauliflower, cumin yoghurt, pineapple chutney, hydrated sultanas, verjuice gel

Sustainable Fish of the Day



smoked rillettes, saffron Saldanha Bay mussel cream, salt baked celery root, compressed apple chunky chives oil

Key Lime Pie





valrhona ivory whipped ganache, vanilla crème, candied lime, lime curd

Additional Wine Pairing

350







TASTE OF THE EAR

Barbequed Beetroot



salt baked beetroot, smoked yoghurt, burnt orange, barbeque dressing, pickled golden beets

Nouvelle Mushrooms



roasted shitake, forest mushroom consommé, mushroom ketchup, watercress panna cotta, brown butter croutons

Parisian Gnocchi



corn succotash, parsley puree, corn custard, baby onion, roast corn velouté

Plum & Vanilla



roasted plum jellies, plum mousse, crispy meringue, valrhona dulcey mousse

Additional Wine Pairing

350







VEGAN TASTING MENU



Barbequed Beetroot





salt baked beetroot, burnt orange, barbeque dressing, pickled beets AA Badenhorst - Secateurs Chenin Blanc 2016

Nouvelle Mushrooms



roasted shitake, forest mushroom consommé, mushroom ketchup pickled shimeji

Grangehurst - Cape Rosé Blend 2015

Roast Butternut Tofu







corn succotash, slow cooked white beans, yellow baby carrots wilted baby spinach, chunky herb oil

Bouchard Finlayson - Missionvale Chardonnay 2014

Caramelised Pineapple (1)





pineapple salad, pina colada sorbet, caramelised nuts Waterford - Heatherleigh NV

Additional Wine Pairing

250



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