

Food by Chef Marthinus

### Selection of snacks

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#### **Roasted tomato velouté**

Cheese croquettes / croutons / tomatoes / rocket

#### **Pickled fish**

Cured jacobever / curry pickle / mint / buttermilk raita / cucumber / tempura

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#### **Fried gnocchi**

Pomme dauphine / spinach purée / roasted seeds / raisin gel / capers / karoo crumble

#### **Pork taco**

Pulled pork / burnt cabbage / lime cream / coriander salsa / crackling

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#### **Grilled stumpnose**

Fennel velouté / squid ink tagliatelle / marinated cherry tomato

#### **Sous-vide lamb**

Lamb leg / pea purée / boereboontjies / caramelised tomato lamb jus

#### **Chicken ballotine**

Sous-vide chicken / prune purée / braised lettuce / jus gras

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#### **Frozen cheese**

Belhori goats cheese snow / guava sorbet / pickled red peppers / sesame seed honeycomb

#### **Parfait**

Dulce mousse / blackcurrant purée / feuillantine / meringue drops

#### **Blueberry blondie**

Raspberry and basil sorbet / white chocolate / lemon curd / berries

### ***Friandise / tea / coffee***

*Black Truffle Supplement - R150*

Menu - R650  
With non-alcoholic pairing - R800  
With wine pairing - R900