

G R A N I T A



Signature restaurant

GOURMET MENU 1

STARTER

Homemade oxtail ravioli served on a cannellini bean and truffle purée drizzled with parmesan cream

SOUP

Chef's choice

FISH

Grilled kingklip fillet served with wilted baby spinach and wild mushrooms, topped with a poached egg with a citrus hollandaise sauce

GRANITA

Chef's choice

MAIN

Biltong and dukkah spiced springbok loin served with traditional pap and chakalaka bake

DESSERT

Warm rich chocolate brownie served with chocolate ganache accompanied by chocolate mousse and chocolate chip ice cream

G R A N I T A



Signature restaurant

GOURMET MENU 2

STARTER

Poached chicken galantine stuffed with chicken liver and giblet farce served with cauliflower purée

SOUP

Chef's choice

FISH

Ravioli of duck confit served with pan-fried prawn and prawn bisque

GRANITA

Chef's choice

MAIN

Grilled beef fillet with braised oxtail and texture of onions
(grilled baby onion, onion marmalade, spring onion)

DESSERT

Traditional baked malva pudding served with a citrus crème anglaise and cinnamon ice cream