



Tasting Menu

Marinated Artichokes
anchovy, coriander, hazelnut
Circumstance Sauvignon Blanc 2018

Mauritius Seabass
leek ash, watercress and pommes boulangères
Circle of Life White 2016

Grass-Fed Beef Fillet
broad beans, Epoisses
Circumstance Cabernet Sauvignon 2016

Belnori Chèvre
guava, hibiscus and Tourteau Fromager
Circumstance Chenin Blanc 2018

or

Granny Smith Apple
black tea and tandoori
Neethlingshof Maria Noble Late Harvest 2017

R950 excluding wine pairing
R1200 including wine pairing

Please note that the Tasting Menu is only available if ordered by the entire table.
No changes permitted.
Please allow two hours for this dining experience.
Regrettably no split bills.



Dégustation Menu

Coquilles St Jacques Lutée
truffle and leek

Circumstance Sauvignon Blanc 2018

Grilled Langoustine
bouillabaisse, kumquats

Waterkloof Sauvignon Blanc 2018

Mushroom and Jamón Ibérico
egg, shallot, jus

Seriously Cool Cinsault 2018

Mauritius Seabass

leek ash, watercress and pommes boulangères

Circle of Life White 2016

Grass-Fed Beef Fillet
broad beans, Epoisses

Circumstance Cabernet Sauvignon 2016

Belnori Chèvre

guava, hibiscus and Tourteau Fromager

Circumstance Chenin Blanc 2018

Granny Smith Apple
black tea and tandoori

Neethlingshof Maria Noble Late Harvest 2017

R1800 excluding wine pairing
R2200 including wine pairing

Please note that the Degustation Menu is only available if ordered by the entire table.
No changes permitted. Order before: Lunch 13h30 / Dinner 20h30
Please allow three hours for this dining experience.
Regrettably no split bills.