



PM.

Piccolo Mondo

“There is no sincerer love than the love of food.”

– *George Bernard Shaw*

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Cold Starters

Espresso Duck Magret 55

Coffee roast duck breast, citrus curd, lavender truffle, cress salad

Foie and apple parfait 95

Chicken liver, foie gras and apple, Parma ham, sour cherry compote, ciabatta toast

Crusted Springbok Carpaccio 62

Pickled turnip, red wine and cranberry jelly, balsamic "caviar", olive oil powder, rocket

Homemade Salmon Gravadlax 65

Cucumber spaghetti, red onion, mustard potato salad, sorrel

Tuna Three Ways 95

Puffed risotto rice, gremolata rolled tuna, seared tuna, black pepper oil, spiced tuna loin, kelp

Textures of Beetroot 45

Smoked beetroot mat, pickled beetroot, beetroot dusted labneh cheese, beetroot shoots

Hot Starters

Pork, Apple and Mustard

66

Warm pressed pork cheek with crackling popcorn, apple and mustard

Mussels and Calamari Cacciatore

80

Simmered with mushroom, tomato and onion

Crayfish Bisque

80

Coral and espuma paired with a glass of Prosecco

Pea and Prawn Risotto

125

King and queen prawns, pea risotto, pea shoots, sugar snap peas and pea purée

Minestrone

50

An Italian soup of mixed vegetables and beans

Salads

Apple Salad 60

Apple, avocado, fennel, lemon pepper jelly, celery, pickled walnuts and grapefruit

Chicken Salad 75

Roast chicken, grilled cos lettuce, white anchovies, parmesan, quail egg, panko crumbs and maple glazed bacon

Radicchio Salad 70

Radicchio, endive, rocket with fried capers, Parma ham and aged goats cheese

Piccolo Salad 65

Confit tomatoes, dried onion, olive tapenade, parmesan custard, basil jelly and micro greens

Pastas

Crab with Squid Ink Linguine 145

Alaskan crab, tomato, chilli and garlic sauce over squid ink linguini

Gnocchi Salmone 165

Gnocchi, smoked salmon, Scottish salmon, chive cream sauce and parmesan

Beer Braised Veal Tortellini 150

With grilled artichokes, pecorino, olives, mascarpone ragout and rocket leaves

Open Lasagna of Braised Oxtail 140

Slow cooked oxtail layered on homemade pasta with confit tomato

Wild Mushroom and Caponata Pappardelle 155

Pappardelle pasta, Parma ham, mushroom, zucchini, brinjal and tomato

Main Courses

Daily Sustainable Linefish 175

Daily recipe from our chefs

Seafood Platter 450

Blackened sea bass, calamari steak, smoked oyster, prawns, crayfish, Arborio rice cake, remoulade, sauce ai funghi, limoncello butter and black fennel sauce

Scottish Salmon Coulibiac 185

Pilaf rice, egg and spinach wrapped in puff pastry with tomato and fennel veloute

Sous Vide Chicken 140

Slow cooked chicken breast with Pont Neuf potatoes, peanut butter aubergine, carrot purée, turnip, chicken jus

Cape Malay Ostrich 160

Confit ostrich bobotie, butternut purée, spinach dumplings and melon chutney

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Lamb Duo

190

Slow braised lamb shoulder and shank croquette, truffle semolina gnocchi, roast petit pans, savoy cabbage, parsnip purée, crisp onion

Chargrilled Beef Fillet

190

Aged Beef fillet, Porcini mushroom galette, gem squash, caramelized pearl onions and sauce bracciale

Pepper Smoked Rump Cap

170

Cured Rump with potato and gorgonzola bake, Italian beans and smoked tomato coulis

Spiced Pork Belly

150

Savoury granola, baby vegetables, pumpkin and braising liquid

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PM.

Desserts

Michelangelo Berry Crème Brûlée 60

Baked crème brûlée on a mixed berry compote

Naartjie Malva pudding 55

Baked pudding with naartjie, Rooibos and Fynbos jelly, Amarula rusk ice cream and citrus salad

Semifreddo Nougatine 65

Semi frozen dish of candied fruit, pistachio, white chocolate, vanilla purée, lemon and mint sorbet

Chocolate Mousse with honey 65

Brown bread ice cream. sesame, thyme, orange vanilla jelly and bee pollen

Seasonal Textured Fruit Plate 50

Seasonal fresh fruits prepared with gold leaf and mint "caviar"

Soufflé 65

Lightly baked with Grand Marnier

Cheese Selection 95

Seasonal artisan cheeses, homemade biscuits and preserves