

QUNU

S A X O N

On behalf of the Qunu team, a very warm African welcome to our tranquil sanctuary in the heart of Sandhurst. We are honoured to have you dine with us, and we look forward to delivering a highly memorable culinary experience to you.

Our kitchen brigade has designed this menu using the freshest and finest ingredients available to capture the essence of spring in Africa. Every morning, fresh produce is handpicked from Sarapana - our fruit, herb and vegetable garden - and featured across the menu to showcase our homegrown seasonal favourites. We work closely with our knowledgeable sommeliers, who are available to suggest beautiful wine pairings to enhance the enjoyment of your meal.

We trust your culinary adventure with us captures your imagination and inspires your senses.

Warm regards

JANE-THERESE MULRY
Executive Chef

  @thesaxonhotel

Qunu pays homage to its South African roots, being named in honour of the small rural town that our beloved elder statesman, former President Nelson Mandela loved to call home, we hope you will too.

Your home in Africa.

<p>OYSTERS AND CAVIAR three Luderitz oysters, honeydew, smoked oyster, melba wafer, sturgeon caviar</p>	250
<p>SWEETBREADS, ONIONS AND PINE NUTS pan fried sweetbreads, white onion risotto, pickled onions, pine nuts and watercress GF</p>	270
<p>MUSHROOMS AND HEMP grilled king oyster mushroom, mushroom tartare, hemp nut tabbouleh, cigar of mushroom paté cigar, rooibos gel V</p>	225
<p>RAINBOW TROUT, FENNEL AND VANILLA fennel and vanilla cured trout, nashi pear, peppered walnuts, ponzu dressing GF/DF/N</p>	290
<p>SAXON SARAPANA VEGETABLE AND LEAF GARDEN daily harvest of raw vegetable shavings, picked herbs, eggless baobab mayonnaise GF/DF/V</p>	190
<p>PORK BELLY, ENDIVE AND APPLE confit pork belly, braised endive, parma ham, spicy apply chutney GF</p>	275
<p>HOUSE TERRINE OF OX TONGUE, PORK, SMOKED CHICKEN orange pickled butternut, honey parsnips, crostinis, carrot ketchup, garden leaves GF</p>	280
<p>SAXON RICOTTA, KALE AND CRANBERRY smoked cinnamon masala ricotta, kale, quinoa, macadamia nut, dried cranberry and spearmint, whey dressing GF/N/V</p>	220

<p>SCALLOP AND OCTOPUS, APPLE AND CELERIAC</p> <p>seared scallops, octopus terrine, pickled apple, maple turmeric vinaigrette GF</p>	325
<p>FRENCH ONION SOUP</p> <p>brioche croûtons, gruyère cheese, parsley V</p>	200
<p>OXTAIL, BEANS AND SAMP</p> <p>braised oxtail, parmesan buttered samp, bean salsa, curried chili mango atchar GF</p>	265
<p>CAVIAR</p> <p>sturgeon caviar, beluga vodka, egg white, egg yolk, parsley, crème fraiche, blinis</p>	(SQ)
<p>STEAK TARTARE</p> <p>hand-cut fillet steak, tossed with capers, chives, onions, egg yolk, mustard, gherkins, crostinis</p>	265

BEEF, HORSERADISH AND WATERCRESS roasted fillet and braised short rib of beef, truffle potato, charred onion, watercress, horseradish, side of garlicky beans GF	385
CHICKEN, BLACK GARLIC AND HAZELNUT slow cooked chicken breast and thigh, black garlic gnocchi, shimiji mushrooms, toasted hazelnuts N	340
OSTRICH, BEETROOT AND PLUM ras al hanout dusted ostrich fillet, pickled beetroot, plum and star anise compote, sago jus	345
ONION AND CHEVRE GOAT'S CHEESE sweet onion tarte tatin with ash chevre goat's cheese, pickled beetroot, horseradish, wild rocket V	265
KINGKLIP, LEEKS AND POMME PUREÉ oven roasted kingklip, creamed leeks, lemon pomme pureé, garden greens, chowder sauce GF	365
DUCK, TAMARIND, BUTTERNUT AND CHERRIES tamarind glazed breast of duck, butternut and sweet potato, long stem broccoli, sun-dried cherries GF	340
LAMB RUMP, MAIZE, LEMON GREMOLATA oven roasted lamb rump, charred maize meal, cumin and mint amasi and asparagus	365
SALMON AND MUSSELS seared salmon fillet, curried cauliflower, fennel, salsa of mussels, tomato and saffron GF	330

STEAK DIANE	385
beef medallions, flambéed tableside, brandy, mushrooms, mash potato and garden vegetables GF	
SEAFOOD PLATTER	PER PERSON/1150
east coast lobster thermidor, garlic prawns, canadian scallops, grilled linefish, calamari garden vegetables, lemon butter, peri-peri sauce GF	
TASTE OF DURBAN	310
tandori seabass, butter chicken, lamb curry, coconut rice, sambals and snacks GF	
RACK OF LAMB	365
rack of lamb, potato fondant, minted peas, seared red onion, basil and tomato salsa GF	
WET AGED PORTERHOUSE 330 GRAM	375
herb basted sirloin, smoked bone marrow, hand cut fries, truffle mayonnaise, rocket and parmesan	
BEEF WELLINGTON	385
fillet of beef, mushroom and spinach, puff pastry, celeriac pureé, roasted parsnips	

SAXON TORTE	185
valrhona manjari 64% chocolate, vanilla mousse, seasonal berries GF	
HAZELNUT, STRAWBERRY AND MILK CHOCOLATE	185
hazelnut crème, strawberry parfait, milk chocolate, hazelnut crunch, strawberry gel N	
MALVA PUDDING	185
amarula crème, orange mousse, charred orange, vanilla custard and orange gel	
PEPPERMINT CRISP TART	185
mint mousse, milk chocolate whip, vanilla frangipane, caramel, elderflower gel, almond sable N	
APPLE, CALVADOS AND FIVE SPICE	185
warm apple savarin, calvados ice cream, apple jelly and five spice custard	
TRIPLE SORBET	165
guava , mango, lemon verbena GF/DF/V	
COCONUT AND PINEAPPLE	185
coconut milk rice pudding, pineapple sorbet, macerated pineapple, pineapple gel GF/DF/V	
CHOCOLATE FONDANT	185
passion fruit ganache, whipped mascarpone, red berry gel and crispy marshmallow	
YOGHURT , PISTACHIO AND BANANA	210
yoghurt mousse, pistachio whip, brown butter cake, caramelised banana, rooibos gel	

We have selected the best local cheeses for your enjoyment. Each serving weighs 40g and is served with red onion marmalade, olive tapenade, fig jelly, seed crackers and crusty baguettes.

SOUTH AFRICA

DALEWOOD BRIE SUPERLATIF 65
soft and pillowy cow's milk cheese with a velvety white rind. the aroma is milky and slightly 'fungal', with a buttery, earthy and 'mushroomy' flavour.

DALEWOOD LANQUEDOC 75
made from cow's milk, this semi-soft, washed-rind, surface-ripened cheese has subtle bacon-and-egg-like flavours. the creamy pâté has a delicate complexity with a subtle melting texture.

DALEWOOD HUGUENOT
(DAIRY PRODUCT OF THE YEAR 2016) 90
this award-winning semi-hard, brushed-rind cow's milk cheddar is slow-matured for twelve months to offer medium-full character with nutty overtones.

KAROO WILLINSTON 80
ripened for two months, this cow's milk dry-rind cheese has a slight aromatic hint of farmyard. pleasingly rustic in appearance, the texture is creamy, and the salt-acidity balance is perfect.

HIGHVELDER CLASSIC 90
hailed as the best goat's milk cheese maker in south africa, this matured classic from bapsfontein is super-creamy and mild in flavour.