

## **SIX COURSE MENU**

*(To be enjoyed by the whole table)*

**Seabass** • Maple and Yuzu, Crème Fraiche

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2017 Beaumont New Baby

**Tête de Moine Tortellini** • Preserved Cherry Soup

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2018 Elmie Rosé

**Pan Seared Langoustine** • Passion Fruit Béarnaise, Sunflower Seed

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2018 Donkiesbaai Pinot Noir

**Wagyu Fillet** • Carrot, Orange

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2014 Rust en Vrede Estate Blend

**Doce De Queijo** • Snow, Butterscotch

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2018 Paul Cluver Riesling

**White Chocolate Marquise** • Coconut, Frozen Honey Yogurt

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2011 Carmes De Rieussec Sauternes

**SIX COURSE MENU - R 890**  
**SIX COURSE MENU WITH WINE - R 1570**

## **FOUR COURSE MENU**

### **FIRST COURSE**

**Seabass** • Maple and Yuzu, Crème Fraiche

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**Pan Fried King Oyster Mushroom** • Cashews, Ginger

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**Cured Venison** • Avocado, Rooibos, Mushroom

### **SECOND COURSE**

**Scallop** • Parsnip, Lemon Pepper Pearls

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**Pecorino Risotto** • Apple, Pecan Nuts

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**Pan-Seared Quail** • Chicken Broth, Celeriac Spaghetti

### **THIRD COURSE**

**Lamb Loin** • Tomato Chutney, Tamarind

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**Pan Fried Gnocchi** • Olive Marmalade, Basil Oil

### **FOURTH COURSE**

**Cream Cheese Panna Cotta** • Ginger Crumb, Guava Sorbet

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**Chocolate** • Pistachio, Blueberries

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**Movies and Dinner** • Popcorn, Salted Caramel, Coke Float

### **OPTIONAL EXTRA COURSE**

A Fine Selection of Plated South African Cheese – R120

**FOUR COURSE MENU – R 830**