

The Test Kitchen Light Room Vegetarian Menu

10th of January 2018

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**GINGER CURED TOFU, BUCKWHEAT BLINI,
WATERCRESS VELOUTE**

TEA *1837 White*

GOURMAND *Marriane Sauvignon Blanc 2015*

ICONIC *Iona One Man Band White 2015*

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**ROASTED BABY BEETS, BEET & SOURDOUGH STUFFING
AND HAZELNUT CRUMB**

TEA *Pink Flamingo*

GOURMAND *Sanniesrust Cinsaut 2016*

ICONIC *Hamilton Russel Pinot Noir 2012*

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SEASONAL MUSHROOMS & CELERIAC EXTRACTION

TEA *Imperial Lapsang Souchong*

GOURMAND *Stofberg Pinot Blanc 2016*

ICONIC *Restless River Chardonnay 2015*

DILL & BERRY ETON MESS, AMASI & LIME SNOW

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“PEACHES & LAVENDER”

TEA *Creme Caramel*

GOURMAND *Jordan Mellifera NLH 2012*

ICONIC *Klein Constantia Vin De Constance 2011*

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CAULIFLOWER AND CHEESE, BLACK GARLIC SALSA

TEA *Jasmin Queen*

GOURMAND *Thorne & Daughters “Rocking Horse” 2015*

ICONIC *Alheit Vineyards “Cartology” 2015*

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CORN RISOTTO & CORN FOAM

TEA *Genmaicha*

GOURMAND *Hartenberg Semillon 2014*

ICONIC *Klein Constantia Semillon 2004*



**MENU R1400
TEA PAIRING R2000
GOURMAND WINE PAIRING R2250
ICONIC WINE PAIRING R2650**

A DISCRETIONARY SERVICE CHARGE OF 12% WILL BE ADDED TO ALL TABLES

MENU SUBJECT TO CHANGE

ITEMS ON THIS MENU MAY, DESPITE THE BEST EFFORTS AND CARE OF OUR KITCHEN STAFF,
CONTAIN TRACES OF ALLERGENS INCLUDING, BUT NOT LIMITED TO:

NUTS, SHELLFISH, SOY PRODUCTS, EGGS, DAIRY AND WHEAT.