

Miko Dinner Menu

Please note this is a sample menu only and is subject to change and availability.

STARTERS

- Tomato and Grapefruit Tartar (V) R85

Rosemary curds, lava bread and crispy parsnips and Baba ghanoush with pine tree oil

- Ham Hock Wonton R110

Edamame and bean sprouts with Chicharrón and a lemon grass and basil broth with sesame oil

- Kudu Loin Tataki R125

Smoked tomato mousse, foraged leaves, apricot puree, candied baby beets served with Buchu tea dressing

- MIKO Salad (V) R90

Pea mousse, foraged leaves and pickled red onion, olive cheeks and shaved fennel dressed with Rosendal fynbos vinegar

- Franschoek Smoked Trout Terrine R120

Pernod and fennel butter, apple puree, Granny Smith apple crisps and beetroot espuma

- Ginger & Soy Ostrich Carpaccio R100

Grilled baby leeks, lime crème fraiche, fungi puree, horseradish and biltong dust

- Hot and Sour Prawn soup R115

Spring onion, tomato and spinach, candied ginger and Soba noodles with pan-fried prawns.

MAINS

- Karoo Lamb Loin R255

Minted apple puree with burnt onion shells, roasted baby carrots, parmesan Tuiles and gooseberry jus

- Pan Fried Seabass R190

Truffle soy mushroom ragout, banana shallots, parsley and lime sauce

- North West Springbok loin R250

Parsnip puree, cranberry compote, brussel sprouts, scorched baby gems and spinach wafers, port jus

- Franschhoek Salmon trout R190

Raman broth, crispy ginger and onion with pak choi, foraged herbs and sweet potato with lemongrass oil

- Beef Fillet (N) R255

Pine nut and basil crust, parmesan rosti with BBQ carrot puree, smoked aubergine and asparagus with mustard jus

- Durbanville Jerk Spiced Pork Belly R195

Grilled baby corn with gluewhein braised cabbage terrine, hanepoot compote, lime dressed wild rocket and ham hock jus

- Spinach Gnocci (V) R160

Edamame beans, parsnips and smoked tomatoes, parmesan and truffle foam with coriander dust

- Sesame and Galangal Chicken R185

Parmesan & butternut Pomme Dauphine, grilled asparagus, chorizo puree, crispy kale and prune jus

SIDE ORDERS (V) R45

- Skinny fries with rosemary salt
- Steamed green vegetables with garlic butter
- Garden salad with raspberry dressing

DESSERTS

- Smoked butter milk panna cotta R65

Passion fruit sorbet, honey comb and roasted banana puree

- Dark chocolate cremeaux R65

Butter scotch cream, rose geranium ice cream and salted cranberry granola

- Summer berry Parfait R60

Raspberry coulis, blueberry compote, strawberry textures, thyme crumble and brown bread ice cream

- Local cheese plate R110

Dalewood camembert with preserved fig, Fairview goats Chevin with hanepoot jam, Simonsig gorgonzola with beetroot chutney served with linseed lavoush

- Apple and saffron carpaccio R60

Elderflower brulee, sesame phyllo crisps, raspberry meringue and coulis