

Orangerie

Tortuga Rum Cake,

Toasted coconut ice cream, vanilla crumble

R110

Salted 70% chocolate tart,

Dark chocolate crumble, dulce de leche

Ice cream and caramel

R110

Soufflé of the week,

Caramelised banana served with rum & raisin
ice cream

*Kindly allow 15 – 20 minutes

R105

Dalewood award-winning Huguenot Cheese,

Grilled poached pear with black truffle honey,
thyme and Maldon salt lavash

R110

Daily selection of homemade sorbets & ice creams,

R35 per scoop