

TO START

Oysters , Apple & Lime Dressing, Compressed Apple, Pickled Fennel & Homemade Sriracha.	120
Vietnamese Rice Roll , With Miso Mayonnaise, Homemade Kimchi And Peanut Satay.	70
Maison Pretzel , Free-Range Grass Fed Beef Sirloin Pastrami Horseradish Catalan, Onion Relish & Pickles.	80
Duck Liver Parfait , with Raisin Bread & Cinnamon And Homemade Sultana Chutney Croute.	70
Charcuterie , A Selection of Homemade Charcuterie, Selection of Maison Pickles, And Wholegrain Mustard.	110

TAPAS FOR 2

A Selection of Tapas to Share 1000

DESSERT

Maison Millionaire Miso & Sesame Shortbread , With Buttermilk Ice Cream	110
Lemon Posset , Apple Cider & Berry Consommé.	80
White Chocolate & Malt Crème , Elderflower Turkish Delight, Meringue Peach & Sherry Vinegar Sorbet.	110
Bon Bons , A selection of 8 Handmade Chocolates from Laurence Smith	125
Maison Sticky Chocolate Brownies , With Vanilla Ice Cream.	85
Cheese Board , Sago Seed Crackers, Home-Made Preserve, Olives & Lavash.	135

TAPAS FOR 2

1000

“Carrot Cake & Bacon”, Savoury Carrot Bread, Belnori Goats Cheese Mousse, Homemade Smoked Pancetta With A Pistachio & Lemon Crumb

Sweet Potato Gnocchi, Puglia Buratta, Garden Spinach, And Confit Garlic Oil

Beef Tongue Tacos, Homemade Samosa Pastry, Chimichurri, Pickles And A Chilli-Popper Cream

Wood-Fired Venison, Dashi Broth, Teriyaki Mushrooms, Homemade Noodles

Sustainably Caught Linefish Sashimi, Coconut Curry Dressing, Burnt Lime, Green Mango, Kefir Lime Leaves, And Barley Poppadum

Braai Corn Risotto, Puglia Mascarpone, Beurre Noisette And Garden Basil

Certified Meat Of Origin Karroo Lamb Rump, Roasted Apple And Dijon Mustard Yoghurt, Grilled Asparagus And Confit Garlic Jus.

Local Linefish, Salsa Verde, Ragout Of Summer Vegetables, And Crispy Cavelo Nero