

Restaurant
Succulent.
Winter Menu

Succulent Starter Selection

Ruby Salmon R 115
beetroot cured norwegian salmon,
teriyaki, sesame, avocado, spring onion

Tandoori Chicken R 90
chickpea, lime, yoghurt, cucumber

"Succulent" Caprese (V) R 85
torched mozzarella, rocket,
basil, parmesan, tomato

Coconut and Pumpkin Soup (V) R 75
pumpkin seed and mint pesto

Succulent Dessert Selection

Wild berry and Rose Semi-Freddo R 85
white chocolate, beetroot tuile, lime sponge

Dark Chocolate Torte R 95
coconut biscuit, ganache,
chantilly, cocoa nib, dulce d'leche

Cheese board R 110
poached pear, bacon pinwheel,
wafers, honey

Succulent Main Course Selection

Pan Seared Line Fish R 195
semolina gnocchi, peas, carrot,
seaweed, poached onion, calamari, butter

Butchers' Cut R 215
250g beef, ratatouille, croquette potato,
aubergine and mushroom

Pork Belly R 195
apple, sunflower seed,
fondant potato, crackling, braised radish

Mustard Crusted Venison Loin R 245
pumpkin, apricot, beetroot, shallot,
sweet potato and blackcurrant jus

Cavatelli Melanzane (V) R 155
brinjal and zucchini, homemade ricotta,
buffalo mozzarella, tomato, basil, mushroom

"Cooking is not a passion, it's a way of life..."

- *Chef Werner Snoek* -