

Succulent Starter Selection

“ <i>Succulent</i> ” Caprese (V) mozzarella, tomato three ways, parmesan, basil	R 85
Cured Norwegian Salmon teriyaki, sesame, avocado, spring onion	R 110
Tea Smoked Beef goats cheese, raisin, puffed barley, mango cremaux	R 105
Roast Chicken Galantine truffle, cauliflower, risotto	R 90
Duck Liver Terrine apple, melba, stewed fruit	R 95

Succulent Dessert Selection

Pineapple Topsy Turvy flaky pastry, vanilla ice cream, caramel	R 75
Chocolate sponge, ganache, soil, honeycomb, vanilla ice cream	R 85
“Graër” Cheese Board poached pear, bacon pinwheel, wafers, honey	R 110

Succulent Main Course Selection

Pan Seared Line Fish lentil, sauce bouillabaisse, red pepper aioli, long stemmed broccoli	R 165
Pressed Lamb Shoulder pea, bacon, celery, wild mushroom, onion	R 220
Duck Confit a la “Mel” leg and thigh, stone-fruit, carrot, orange crumble	R 225
Pork Belly apple, sunflower seed, mustard, fondant potato, crackling	R 175
Beef Tenderloin 250g fillet, crispy potato, braised brisket, onion, french bean, mushroom	R 220
Giardino “ <i>Succulent</i> ” (V) Long stemmed broccoli, pea, mushroom, cauliflower, truffle, citrus streusel	R 145

“Food is not a passion, it’s a way of life...”

- *Chef Werner Snoek* -