

3 COURSE MENU

Freshly baked bread, butter, salad, and crudités.

STARTERS

Marinated Tuna Crudo

Salsa Verde, grapes, fried artichoke, caramelized onions and nasturtiums

Aged Beef Tartar

Beef fat butter, cucumber ketchup, radishes, Bloody Mary gel and smoked potato chips

Glazed Veal Sweetbreads

Beef fat poached prawn, fermented carrot, potato puffs and prawn bisque

Chilled Pea Soup

Horseradish panna cotta, broad beans, asparagus, mange tout and chorizo jam

MAINS

Confit Lamb Shoulder

Sous vide lamb belly, pomme purée, ratatouille, courgettes and lamb jus

Grilled Polenta

Chickpea purée, ratatouille, preserved lemon, basil and rocket

Roasted Line fish

Smoked fish arancini, cauliflower purée, yogurt, apricot gel, leeks green beans, crispy chicken skin and jus gras

Kuruman Sirloin

Burnt onion, celeriac purée, kimchi, smoked potato, broccoli, bone marrow and beef jus

DESSERTS

Mushroom Panna Cotta

Porcini sable, gruyere custard, prune gel, hazelnuts, coffee tuille fennel sorbet and gouda sauce

Not A Black Forest

Almond mousse, stewed cherries, miso ganache, chocolate and rice ice cream

Strawberry Short Cake

Matcha blondie, yogurt mousse, strawberry compote, and basil sorbet

Cheese Trolley

R150 as a dessert supplement, R250 as an additional course

Menu Prices

3-course menu – R695

3-course menu with wine – R1040

Périgord black truffle supplement -R200

A discretionary 12.5% gratuity and 2% conservation levy will be added to your bill.

T &Cs

Jordan restaurant is a non-smoking restaurant, including E-Cigarettes. Please be considerate to fellow diners when using your mobile phone.

Our menus change with the seasons and ingredient availability.

*We will always try to accommodate all requests. Despite the best efforts of our kitchen, dishes may contain traces of allergens including, but not limited to nuts, wheat, shellfish, soya products, egg, and dairy. Please notify your server about any **dietary requirements**.*

Menu & prices are subject to change without notice.