



SEVEN COURSE 710

(Choose 1 dish from the 1st, 2nd and 3rd course selections)

OR

TEN COURSE 925

(All dishes are included)

AMUSE-BOUCHE

Dry Aged Duck, Crackling, Achar, Grapefruit, Hoisin
Scallop Takoyaki, Pancetta, Smoked Cream
Jerusalem Artichoke Custard, Egg Yolk, Chip (v)

BREAD COURSE

Whipped Butter, Coriander Oil, Foie Gras Rock, Snoek Pate

FIRST COURSE

Grilled Sea Bass, Tigers Milk, Fennel, Nori Tuile, Chili, Citrus

- or -

Mushroom Consommé, Miso Eggplant, Open Nem, Coconut Foam

PALATE CLEANSER

Tea Service, Spices, Herbs

SECOND COURSE

Springbok Fillet, Rooibos Jus, Carrot, Ginger, Confit Sweet Potato, Lamb Rib Pommés, Smoked Oil

- or -

Baked Celeriac, Parmesan, Truffle Pommés Mousse, Radishes, Chutney (v)

THIRD COURSE

Chocolate Textures, Macha, Blood Orange

- or -

Cheese Plate, Bread, Preserve

PETITE FOURS

Bonbons

Milk Tart Macaroon

Choux au Craquelin filled with Hazelnut Cremeux

