

Specialities

— OUR CHOICE —

1st Course

Octopus Squid. Grilled Calamari. Sweet Paprika Puree. Tomato and Sardine Reduction. Ginger Confit. Lime Confit. Basil Oil.

LAMB KIDNEYS

Savoury sorghum. Pan Fried Mushrooms. Pan fried lamb kidneys. Cabbage chutney. Mango artchaar. Pickled black beans. Red wine jus

PORK BELLY

Pork belly in rhas al hanout. Banana & Vanilla mousse. Passion fruit. Horse radish. Pecan nuts. Rhubarb. Soy, mustard & honey sauce.



2nd Course

LINE FISH

Line Fish. Celeriac Puree. Baby bok choy. Apple Mousse. Olive mousse. Salsa Verde. Lemon confit. Basil Potato brandade. Celeriac and Apple Salad.

CHICKEN

Chipotle chicken. Burnt corn puree. Asian Spinach. Lentil Ragout. Baby corn. Pickled Pepper. Chicken jus.

GOAT

24HR slow braised Goat curry. Butternut puree. Sautéed okra. Pickled legumes. Micro salad



Main

AUTUMN DUCK LEG

8HR slow cooked duck leg in Garam Masala. Potato soufflé. Plum chutney. Carrot salad. Dehydrated carrots. Duck jus.

BEEF CHEEKS

15HR Braised beef cheeks. Purple sweet potato puree. Glazed baby beets. Shishito peppers. Charred baby leeks. Caramelized onions.

LAMB

Karoo Lamb saddle. Saffron bulgur wheat. Glazed baby vegetables. Parsnip puree. Aubergine caviar. Aubergine chips. Kumquat confit. Charred Broccolini. Confit baby onions. Citrus lamb jus



Dessert

LEMON BISCUIT PIE

Vanille Chantilly. Honey & Crunchie Sable. Butter Wafer. Mint Sponge. Strawberry Compote. Mont Blanc Meringue.

