The beginning…

**Duck Springrolls**

confit duck, wrapped in crispy pastry, served with pomegranate, peach and satay

100

**Salt and Pepper Calamari**

tender squid, sautéed in butter, with herbed rice

90

**Chimichanga**

superhealthy and colourful, this fried burrito contains fresh veggies and is served with a tangy raita

70

The Main Event….

**Helena’s Lamb Shank on Risotto**

greek-style slow-cooked shank, served on mint and pea risotto, with a proper gravy

240

**Coconut Chicken on Carrot Puree**

chunks of chicken, coated in coconut, on comforting carrot puree, with veggies

185

**Thai Green Curry with Courgette and Roasted Yellow Pepper**

crisp vegetables in a perfectly balanced spicy broth with rice vermicelli and cashew nuts

150

The Final

**A Most Luxurious Double Choc Almond Brownie**

dark belgian chocolate, served with creamy white chocolate and berries

85

**Burnt Butter Fig Tart**

fresh karoo figs in an almond crust, drizzled with sweet burnt butter. and home-made

vanilla ice-cream

75

**Chai Tea Panna Cotta with Quince**

delicate, wobbly, spicy, delightful. home-grown stewed quince to finish off

70