

# CHORUS

## SAMPLE MENU

### Canapés

“False Bay Inspired” Dune spinach daltjie, Oyster & FFMM tartare, Smoked Snoek & Mebos

### Bread Service

“Fynbos trolley” Focaccia, homemade “Melrose & Marmite”

### 1st Courses

Eggplant terrine, tahini, labneh, tomato presse  
– Usana Pinot Gris 2022

60 Minute cured Lourensford trout, beetroot, apple, dill cream, jalapeno  
– On Borrowed Time Chardonnay 2022

### 2nd Courses

Variations of celeriac, miso, mushrooms, peas  
– Julien Schaal Pinot Noir 2022

FFMM smoked pork neck, Risotto, Globe Artichoke  
– Seriously Cool Cinsault 2022

### Main Courses

Hake, roast cauliflower, caper & sultan butter, chicken Jus  
– Paul Cluver Village Riesling 2022

FFMM Beef fillet, young vegetables, sherry jus  
– Radfordale Frankenstein Pinotage 2020

### Side

Fondant Potatoes

### Desserts

Vanilla soufflé, apricot, almond  
- Waterford Heatherleigh NV

Vanilla cheesecake, macadamia, Somerbosch strawberries, strawberry sorbet  
- Boplaas Red Muscadel NV

### Cheese

“A walk to the cheese room” South African cheeses, guava and onion marmelade  
- Boplaas Cape Tawny NV

**Four courses R 825pp | Beverage pairing R 425pp**  
**Six course R 995pp, for the whole table only | Beverage pairing R 525pp**

Chorus is a non-smoking restaurant, including E-Cigarettes. Please be considerate to fellow diners when using your mobile phone. We will always try to accommodate your food allergies, but our menu is small, seasonal, fresh & subject to change, we will not be able 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