

Snax

Saldanha bay oyster R42
strawberry & chilli mignonette,
candied ginger, lemon foam

Burnt aubergine R75
charred aubergine, oregano, mint,
coriander, chilli , cumin oil

Whipped beetroots R95
goats cheese, candied pecan, lemon,
flat bread

Cumin hummus R95
crispy onions, cumin, flat bread

2 course menu

R575

3 course menu

R675

Kitchen Treats

delicate bites prepared by the Chef

Starter

Korean octopus
kimchi, lime curd, mango, peanuts

Aged beef tartare
coal emulsion, pickled shemiji, tasty paste, mustard

First of the season artichoke
truffle emulsion, aged gruberg, wild herbs, mushroom dust

Main

Grass-fed beef sirloin
beef cheek, hay smoked beetroot, fermented cauliflower, bone
marrow

Cape salmon
aubergine, artichoke, mussels, barigoule

The humble carrot
fermented carrot, carrot XO, potato dumpling, cardamom

Dessert

Chocolate symphony
chocolate genoise, white chocolate ganache, namelaka,
chocolate feuillentine, poached pear sorbet

Strawberry cheesecake
Madagascan vanilla cheesecake, macerated strawberries,
strawberry & vanilla compote

