

Summer Menu Du Jour

Canapés & 2 Courses - 695

Canapés & 3 Courses ~ 895

With Local Legends Pairing ~ 1695 | With International Icons Pairing ~ 2050

Canapés

Salmon Pani Puri, Cream Cheese, Salmon Caviar | Crispy Polenta, Mushroom Puree, Pickled Mushroom
Spicy West Coast Oysters, Herb Oil, Chimichurri {4} **165**

Starter Course

Seared Tuna, Tuna Tartar, Chard Watermelon, Avocado Mousse, Ponzu Dressing, Pickled Apples
Tomato Tarte Tatin, Watercress Puree, Burrata, Black Olives Crumble, Exotic Tomato, Basil Espuma
Crayfish Crumpet, Salsa Mayo, Citrus Segments, Radishes, Crispy Kataifi, Crayfish Bisque

Middle Course

Pea & Ham Risotto, Pickled Onions, Crispy Ham, Parmesan Shavings
Pan Fried Sea Bass, Charred Leeks, Summer Vegetable Mirepoix, Calamari, Leek Puree, Mussel Veloute
Seared Scallops, Cauliflower Puree, Cauliflower Fondant, Crispy Bacon, Lemon Beurre Blanc
{Supplement 200}

Main Course

Pan Fried Duck Breast, Root Veg Puree, Tenderstem Broccoli, Confit Duck Leg, Baby Turnips, Duck Jus
Confit Pork Belly, Pork Fillet, Turnip Puree, Baby Carrots, Baby Fennel, Pomme Anna & Mustard Sauce
64 Day Aged Picanha, Smoked Mash, Brussel Sprouts, Mushroom Puree, Mushrooms, Pepper Sauce

Sides

Bread & Butter	40
Seasonal Vegetables	50
Bone Marrow Mash	75

To Finish

Sticky Toffee Pudding, Butterscotch, Ginger Crumble, Honeycomb Ice Cream	115
Chocolate Pavé Dark Chocolate Mousse, Blueberry Compote, Espresso Ice Cream	125
Selection of South African Cheeses, Piccalilli, Preserves & Crackers	145

For tables 4 or more, the same menu must be selected. A 12% discretionary gratuity has been added to your bill.