

Summer Tasting Menu ~ 1195

With Local Legends Pairing - 2150 | With International Icons Pairing - 2650

With South Africa vs The World Pairing - 3995

Canapés

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

(Silverthorne Cap Classique Brut NV | Culture Champagne 1er Cru NV)

Amuse

Seared Tuna, Tuna Tartar, Chard Watermelon, Avocado Mousse, Ponzu Dressing, Pickled Apples

(Lievland Rose 2023 | Oremus Furmint 2020)

Starter

Crayfish Crumpet, Salsa Mayo, Citrus Segments, Radishes, Crispy Kataifi, Crayfish Bisque

(Daisy If You Do Semillon 2022 | Azienda Agricola Nascetta 2022)

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Tomato Tarte Tatin, Watercress Puree, Burrata, Black Olives Crumble, Exotic Tomato, Basil Espuma

(B Vintners "Haarlem to Hope" White Blend 2022 | Conceito Vinho Branco 2019)

Middle Course

Pan Fried Sea Bass, Charred Leeks, Summer Vegetable Mirepoix, Calamari, Leek Puree, Mussel Veloute

(Radford Dale "Touchstone" Chardonnay 2022 | Chateau Ste. Michelle Chardonnay 2020)

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Seared Scallops, Cauliflower Puree, Cauliflower Fondant, Crispy Bacon, Lemon Beurre Blanc

{**Supplement 200**}

(Rock of Eye Chenin Blanc 2022 | Domaine Delaporte Sancerre Chavignol 2021)

Main Course

Pan Fried Duck Breast, Root Veg Puree, Tenderstem Broccoli, Confit Duck Leg, Baby Turnips, Duck Jus

(Ahrens Family Red Blend 2022 | Sandrone Barbera D'Alba 2021)

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64 Day Aged Picanha, Smoked Mash, Brussel Sprouts, Mushroom Puree, Mushrooms, Pepper Sauce

(Simelia Merlot 2013 | Valenciso Rioja Reserva 2016)

To Finish

Sticky Toffee Pudding, Butterscotch, Ginger Crumble, Honeycomb Ice Cream

(Culture Sticky 2021 | Peter Jakob Riesling 2020)

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Chocolate Pavé Dark Chocolate Mousse, Blueberry Compote, Espresso Ice Cream

(Miles Mossop Cape Vintage 2019 | Felsina Vin Santo del Chianti Classico 2015)

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