

Summer Menu Du Jour

Canapés & 2 Courses ~ 695

Canapés & 3 Courses ~ 995

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

Canapés

Salmon Pani Puri, Cream Cheese, Salmon Roe | Crispy Polenta, Pickled Mushroom
West Coast Oysters, Herb Oil, Spiced Chimichurri {4}

165

Starter Course

Seared Tuna, Tuna Tartar, Watermelon, Avocado Mousse, Ponzu Dressing, Pickled Apples
Crayfish Crumpet, Salsa Mayo, Citrus Segments, Radishes, Crispy Kataifi, Crayfish Bisque
Beetroot Tarte Tatin, Variations of Beetroot, Pickled Baby Onions, Pear

Middle Course

Pan Fried Linefish, Edamame Beans, Seafood Cassoulet, Quinoa, Curried Mussel Velouté
Butternut Risotto, Pumpkin Seeds, Butternut Cubes, Crispy Parmesan
Pan Fried Foie Gras, Veal Sweetbreads, Mushroom Purée, Quince Jelly, Beef Jus
{Supplement 200}

Main Course

Pan Fried Duck Breast, Root Veg Puree, Broccoli, Confit Duck Leg, Turnips, Duck Jus
32 Day Aged Picanha, Smoked Mash, Brussel Sprouts, Mushroom Puree, Pepper Sauce
Herb Crusted Venison, Romesco Purée, Crispy Polenta, Celeriac Fondant, Blueberry Jus

Sides

Bread & Butter 40
Seasonal Vegetables 50
Bone Marrow Mash 75

To Finish

Lemon Tart, Raspberry Consommé, Shortbread Biscuit, Meringue, Raspberry 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.

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