

Summer Tasting Menu ~ 1395

With Local Legends Pairing - 2450 | With International Icons Pairing - 2950
With South Africa vs The World Pairing - 3995

Canapés

Salmon Pani Puri, Cream Cheese, Salmon Caviar | Crispy Polenta, Pickled Mushroom

West Coast Oysters, Spicy Chimichurri

(Anna Louise Blanc de Blanc 2011 | Culture Champagne 1er Cru NV)

Amuse

Crayfish Crumpet, Salsa Mayo, Citrus Segments, Radishes, Crispy Kataifi, Crayfish Bisque
(Damascene Chenin Blanc 2023 | Azienda Agricola Nascetta 2022)

Starter

Seared Tuna, Tuna Tartar, Watermelon, Avocado Mousse, Ponzu Dressing, Pickled Apples
(Olindo Verdelho 2023 | Oremus Furmint 2020)

Middle Course

Pan Roasted Linefish, Edamame Beans, Seafood Cassoulet, Curried Mussel Velouté
(Thamnus Chardonnay 2022 | Chateau Ste. Michelle Chardonnay 2020)

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Pan Fried Foie Gras, Veal Sweetbreads, Mushroom Purée, Quince Jelly, Beef Jus
(Radford Dale "Higher Purpose" Cabernet Franc 2023 | El Aeronauta Godello Valdeorras 2021)

{Supplement 200}

Main Course

Herb Crusted Venison, Romesco Purée, Crispy Polenta, Celeriac Fondant, Blueberry Jus
(Simelia Merlot 2013 | Valenciso Rioja Reserva 2016)

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Pan Fried Duck Breast, Root Veg Purée, Broccoli, Confit Duck Leg, Turnips, Duck Jus
(Southern Right Pinotage 2017 | Sandrone Barbera D'Alba 2021)

To Finish

Lemon Tart, Raspberry Consommé, Shortbread Biscuit, Meringue, Raspberry Ice Cream
(Culture Sticky | 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)

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