

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)

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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(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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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

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West Coast Oysters, Herb Oil, Spiced Chimichurri {4}

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Starter Course

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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
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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

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Summer Vegetarian Tasting Menu ~ 1195

With Local Legends Pairing - 2150 | With International Icons Pairing - 2650
With South Africa vs The World Pairing - 3695

Canapés

Cauliflower & Truffle Arancini & Garlic Mayo | Crispy Polenta, Pickled Mushroom

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

Amuse

Chargrilled Asparagus, Goat Cheese Mousse, Roasted Walnuts

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

Starter

Beetroot Tarte Tatin, Variations of Beetroot, Baby Onions, Pear

(Crystallum "Litigo" Pinot Noir 2023 | Domaine des Marrans Fleurie 2020)

Middle Course

Herb Gnocchi, Romesco Purreé, Variations of Mushrooms, Olive Crumble, Cherry Tomatoes

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

Main Course

Butternut Risotto, Pumpkin Seeds, Butternut Cubes, Crispy Parmesan

(Simelia Merlot 2013 | Valenciso Rioja Reserva 2016)

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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Summer Vegetarian Tasting Menu ~ 1195

With Local Legends Pairing - 2150 | With International Icons Pairing - 2650
With South Africa vs The World Pairing - 3695

Canapés

Cauliflower & Truffle Arancini & Garlic Mayo | Crispy Polenta, Pickled Mushroom

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

Amuse

Chargrilled Asparagus, Goat Cheese Mousse, Roasted Walnuts

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

Starter

Beetroot Tarte Tatin, Variations of Beetroot, Baby Onions, Pear

(Crystallum "Litigo" Pinot Noir 2023 | Domaine des Marrans Fleurie 2020)

Middle Course

Herb Gnocchi, Romesco Purreé, Variations of Mushrooms, Olive Crumble, Cherry Tomatoes

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

Main Course

Butternut Risotto, Pumpkin Seeds, Butternut Cubes, Crispy Parmesan

(Simelia Merlot 2013 | Valenciso Rioja Reserva 2016)

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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