

# Tasting Menu

R895 excluding wine / R1 250 including wine  
Every Thursday – Saturday

## Appetiser

Saldanha Bay Oysters, Seaweed Mignonette,  
Coconut Chilli (SF)

or

Mushroom Croquettes, Truffle Pearls, Crispy Leeks, King  
Oyster Mushrooms (V)  
*L'Ormarins Brut Classique NV*

## Beginning

Curried Broccoli Soup, Seeds, Coconut Milk,  
Masala Onion (VG)

*Altydgedacht Gewürztraminer*

## Starting Experience

Salmon Gravavlax, Crispy Onions, Radish, Fennel Emulsion,  
Watercress, Orange Preserve (SF)

*Iona Sauvignon Blanc*

or

Grilled Cumin Aubergine, Smoked Aubergine Purée, Fennel  
Salad, Cumin Soubise, Fermented Cucumber, Pickled  
Mustard Seeds (VG)

*Rijk's Chenin Blanc*

## Main Experience

Chalmar Beef Wing Rib, Oxtail Ragout, Smoked Bone Marrow,  
Roasted Shallots, Fynbos Mayonnaise, Toasted  
Macadamia Nuts (N)

*Villiera Merlot*

or

Pan-Fried Line Fish, Beurre Noisette, Caramelised Organic  
Cauliflower, Crispy Kale, Saldanha Bay  
Poached Mussels (SF)

*Cape of Good Hope Serruria Chardonnay*

or

Slow-Roasted Pumpkin, Potato Paratha, Toasted Pine Nuts,  
King Oyster Mushrooms, Asparagus, Baby Marrow Velouté,  
Parsley Oil (VG)

*Mosi Flavian Syrah*

## Complete Experience

Valrhona Dark Chocolate Fondant, Organic Banana, Salted  
Popcorn Ice Cream, Cacao Nib Brittle, Vanilla-Roasted Pear  
Gel, South African Cheeses, Preserves, Homemade Crackers,  
Petit Fours (N)

*Delaire Graff Sunburst*