



QUEEN VICTORIA HOTEL  
& MANOR HOUSE  
BY  
NEWMARK

**dash**  
restaurant & bar

# Tasting Menu

R895 excl. wine | R1250 incl. wine

Every Thursday - Saturday

## Appetiser

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

Or

**Mushroom Croquette, Truffle Pearls, Crisp Leek, King Oyster Mushroom (V)**

*L'Omarins brut*

## Beginning

**Curried Broccoli Soup, Seeds, Coconut Milk, Masala Onion (V)**

*L'Omarins brut*

## Starting Experience

**Salmon Gravavlax, Crisp Onion, Radish, Fennel Emulsion,  
Watercress, Preserve Orange (SF)**

*Iona Sauvignon blanc*

Or

**Grilled Cumin Aubergine, Smoked Aubergine, Puree, Fennel Salad,  
Cumin Soubise Fermented Cucumber, Pickled Mustard Seeds (V)**

*Rijks Chenin Blanc*



## *Main Experience*

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

*Villiera Merlot*

**Or**

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

*Cape of Good Hope Seruria Chardonnay*

**Or**

**Slow Roasted Pumpkin, Potato Paratha, Toasted Pine Nut, King Oyster  
Mushroom Asparagus, Baby Marrow Veloute, Parsley Oil (V)**

*Mosi Flavian Syrah*

## *Complete Experience*

**Valrhona dark chocolate fondant, Organic banana, Salted popcorn ice-cream,  
Coco Nib brittle, Vanilla roasted pear gel (ND)**

**South African Cheeses, Preserves, Homemade Crackers, Petit Fours**

*Delaire Sunburst*