

LOBSTER, CORN AND CHAMPAGNE butter poached lobster, melon, sweetcorn and champagne beurre blanc, charred corn, dill oil GF	385
SHORT RIB, PAPARDELLE AND PARMESAN braised short rib, rocket papardelle, smoked egg yolk, seeded parmesan crumb	270
MUSHROOMS AND HEMP grilled king oyster mushroom, mushroom tartare, hemp nut tabbouleh, cigar of mushroom paté cigar, rooibos gel V	225
MELON, LANGOUSTINE AND CAVIAR watermelon jelly and langoustine, baby tatsoi popped sorghum, litchi and coconut GF/DF	290
PORK BELLY, RADICCHIO, APPLE confit pork belly, grilled radicchio, parma ham, spicy apple chutney GF	275
GUINEAFOWL, PORK, BEETROOT house terrine of guineafowl and pork, blueberry ketchup pickled kohlrabi, braised beetroot, peppered walnuts N	280
CEVICHE, PAPAYA AND PASSIONFRUIT citrus marinated ceviche, paw paw and lime sorbet, passionfruit, green chilli and crispy sweetcorn GF/DF	325
CAULIFLOWER AND CASHEW textures and flavours of cauliflower and cashew V/GF	225

SAXON SARAPANA VEGETABLE AND LEAF GARDEN	190
daily harvest of raw vegetable shavings, picked herbs, eggless baobab mayonnaise GF/DF/V	
FRENCH ONION SOUP	200
brioche croûtons, gruyère cheese, parsley V	
OXTAIL, BEANS AND SAMP	265
braised oxtail, parmesan buttered samp, bean salsa, curried chili mango atchar GF	
CAVIAR	(SQ)
sturgeon caviar, beluga vodka, egg white, egg yolk, parsley, crème fraiche, blinis	
STEAK TARTARE	265
hand-cut fillet steak, tossed with capers, chives, onions, egg yolk, mustard, gherkins, crostinis	

RIB EYE, PARSNIP AND BONE MARROW	385
slow cooked rib eye, bone marrow and parsnip pureé, liquorice grass ash, charred baby onions, pickled mustard seeds	GF
CHICKEN, BLACK GARLIC AND HAZELNUT	340
slow cooked chicken breast and thigh, black garlic gnocchi, shimeji mushrooms, toasted hazelnuts	N
MUSHROOM, STINGING NETTLE	
WALNUT MISO PESTO	285
asian mushroom empanada, braised shitake, walnut miso pesto, stinging nettle	V
KINGKLIP, LEEKS AND POMME PUREÉ	365
oven roasted kingklip, creamed leeks, lemon pomme pureé, garden greens, chowder sauce	GF
SPRINGBOK, SAGE AND LAVENDER	365
herbed springbok loin, macadamia nut purée, glazed peaches, lavender jus	N/ GF
DUCK, RADISH AND COCONUT	340
curried confit duck leg, braised radish, potato rosti, lemongrass, ginger and coconut, asian lime oil	
PORK, CABBAGE AND BACON	365
pan roasted pork loin, white cabbage pureé, glazed paprika apple, smoked bacon jus, popcorn crackling	GF
SALMON, MUSSELS AND PICKLES	330
crispy skin salmon, pickled mussels and cucumber, puffed wild rice, tempura celery leaf, seaweed and activated charcoal	GF

STEAK DIANE	385
beef medallions, flambéed tableside, brandy, mushrooms, mash potato and garden vegetables GF	
SEAFOOD PLATTER	PER PERSON/1150
east coast lobster thermidor, garlic prawns, canadian scallops, grilled linefish, calamari garden vegetables, lemon butter, peri-peri sauce GF	
TASTE OF DURBAN	310
tandori seabass, butter chicken, lamb curry, coconut rice, sambals and snacks GF	
RACK OF LAMB	365
rack of lamb, potato fondant, minted peas, seared red onion, basil and tomato salsa GF	
WET AGED PORTERHOUSE 330 GRAM	375
herb basted sirloin, smoked bone marrow, hand cut fries, truffle mayonnaise, rocket and parmesan	
BEEF WELLINGTON	385
fillet of beef, mushroom and spinach, puff pastry, celeriac pureé, roasted parsnips	

SAXON TORTE	235
manjari 64% chocolate, lime whip, seasonal berries, vanilla custard GF	
CARAMEL, BANANA, HAZELNUT	205
caramel mousse, banana crème, banana ice cream, hazelnut sable, hazelnut sponge, caramel N	
APPLE AND FENNEL	205
apple confit, fennel ice cream, buttery puff pastry, roasted apple puree, vanilla custard	
COCONUT, MANGO, PINEAPPLE	205
Coconut milk rice pudding, mango pineapple sorbet, ginger and thyme infused pineapple, mango gel GF/DF/V	
DONUTS, STRAWBERRY, VANILLA	205
fried donuts, strawberry ice cream, white chocolate crème, vanilla custard	
GUANAJA, MINT, KAHLUA	205
guanaja 70% creameux, kahlua ice cream, mint crumble, mint custard	
LEMON MERINGUE	205
Lemon mousse, lemon curd ice cream, burnt meringue, streusel, blueberry compote	
MILK CHOCOLATE, PASSION, SHORTBREAD	205
tanariva 33% milk chocolate, passion creamy, shortbread biscuit, passion gel, tanariva caramel	
YOGHURT, GUAVA, YUZU	205
yoghurt pannacotta, guava sorbet, yuzu crème, guava jelly, yuzu gel	

We have selected the best local cheeses for your enjoyment. Each serving weighs 40g and is served with red onion marmalade, olive tapenade, fig jelly, seed crackers and crusty baguettes.

SOUTH AFRICA

FAIRVIEW BLUE TOWER 85

Paarl, Western Cape

A full-fat blue veined Gorgonzola-style cheese with a mild flavour and a rich, creamy texture. Soft and decadent.

DALEWOOD LANQUEDOC 90

Paarl, Western Cape

made from cow's milk, this semi-soft, washed-rind, surface-ripened cheese has subtle bacon-and-egg-like flavours. the creamy pâté has a delicate complexity with a subtle melting texture.

DALEWOOD HUGUENOT (WORLD CHEESE AWARD 2017/2018) 95

Paarl, Western Cape

this award-winning semi-hard, brushed-rind cow's milk cheddar is slow-matured for twelve months to offer medium-full character with nutty overtones.

BELNORI ST FRANCIS OF ASHISHI 85

Bapsfontein, Gauteng

belnori is hailed as the best goat's cheese maker in South Africa, having received several Qualité Awards. St Francis of Ashishi was crowned winner in 2019. This cheese is made with the lactic acid coagulation method which lends a melt-in-the-mouth texture. Covered with white edible fungus and vegetable ash, it is a beautiful cheese to behold.

KAROO SUNSET 80
Langbaken, Williston, Karoo, SA.
raw jersey cow milk, one of South Africa's only true washed rind cheeses. Plenty of pink and orange *brevibacterium* action on the rind from Francy Schoeman's washing skills. Intense, different from anything else in the country and always worth having on the board.

GONEDSA - 8 TO 12 WEEKS 85
Doornkraal Cullinan, Gauteng District
this exclusive cheese is manufactured using the traditional "ou-hollandse" style, taught by our ancestors. It is rare to have a 3-month gouda style hard cheese so packed with flavour. a cheese to enjoy at any time of day.

BLACK PEPPER CACCIOTTA 90
Darling, Free State
Udderly delicious, this farm-style cheesery specializes in hand-crafted soft European style cheeses. caciotta is creamy and smooth when only matured for a couple of weeks, and becomes nutty and rich after six weeks or more.