



OUR FESTIVE MENU

*Happy Holidays*



S A X O N

HOTEL, VILLAS AND SPA

JOHANNESBURG





EXPERIENCE THE  
ENCHANTMENT OF THE  
*Festive Season*

The festive season offers a unique opportunity to reconnect with loved ones, forging precious moments and everlasting memories together. As we bid farewell to 2023 and embrace the new year, we extend our heartfelt gratitude for your unwavering support throughout the past 23 years.

In celebration of the year's end, our accomplished Chefs have meticulously curated a special menu designed to be savoured in the company of your family and friends. Indulge in a sumptuous four-course menu, thoughtfully composed with the freshest local ingredients, which can be paired with a selection of wines by our team of expert sommeliers. Allow us to elevate your dining experience into a truly memorable celebration. We eagerly anticipate the pleasure of welcoming you to our exclusive fine dining experiences in Qunu restaurant.

Sincerely,  
George Cohen  
Managing Director



# Christmas Eve

## LUNCH AND DINNER

### ENTRÉE

pea and ham sweet garden pea soup,  
ham hock, split pea, mustard cream GF

pressed confit duck, mushroom jelly,  
foie gras terrine, date ketchup, pain brioche

roast pumpkin and goats' cheese souffle, cardamom  
chai latte, confit garlic aioli, pickled baby vegetables V

vodka and pear cured loc duart salmon gravalax,  
pickled beetroot, pear, nasturtium oil GF

wagyu beef fillet tartare, tomato and lime salsa,  
avocado mousse, whipped bone marrow, maize  
crisps, chipotle mayonnaise, coriander shots GF

### MIDDLE

pressed octopus, langoustine ceviche, misoyaki,  
lemon grass and coconut ice cream,  
oscietra caviar GF/DF

mushroom, truffle and chestnut mousse, cheddar  
biscuit, mushroom dust, horseradish slaw V

### MAINS

turkey breast roulade, tarragon and chervil stuffing,  
potato pavé, cauliflower cheese, crackling,  
madeira and blueberry jus

sous-vide and reverse seared wagyu fillet,  
braised beef tongue, parsnip purée, crispy potato,  
brussel sprouts, red wine jus GF

marula glaze gammon, roasted apple, red cabbage  
purée, grilled polenta, fine beans, roasting jus GF

aubergine and taleggio pasta wheel,  
roasted aubergine purée, sourdough crumb,  
tarragon and sultana salsa, truffle

pistachio and pine kernel crusted scottish halibut,  
sautéed potatoes, charred baby leeks, clam and  
chardonnay veloute, rocket oil GF/N

### DESSERTS

manjari 64% chocolate mousse, pistachio glaze,  
minted caramel ganache, pistachio short crust N

spiced banana souffle, caramel custard, smoked  
vanilla ice cream

bahibe 46 % chocolate and cognac parfait,  
toasted almonds, candied orange, poached cherries,  
gingerbread N

vanilla bavarian cream italian meringue, strawberry  
jelly, lemon verbena custard, strawberry ice cream GF

Lunch and dinner R2 950 per person, excluding wine

# Christmas Day

## LUNCH AND DINNER

### ENTRÉE

tomato and lemon grass gazpacho, plum jelly,  
cucumber and jalapeno sorbet, tomato dust GF/V

sous-vide duck breast, foie gras torchon, date and  
cognac purée, crispy pastry, truffle foam

burrata, vanilla compressed peaches, parma ham,  
marinated tomatoes, aged balsamic GF

vodka and pear cured loc duart salmon gravalax,  
pickled beetroot, pear, nasturtium oil GF/DF

wagyu beef fillet tartare, tomato and lime salsa,  
avocado mousse, whipped bone marrow, maize  
crisps, chipotle mayonnaise, corainder GF

### MIDDLE

butter poached langoustine, vanilla and corn custard,  
compressed heirloom tomatoes, fennel oil, oscietra  
caviar GF/DF

mushroom, truffle and chestnut mousse, cheddar  
biscuit, mushroom dust, horseradish slaw V

### MAINS

turkey breast roulade, tarragon and chervil stuffing,  
potato pavé, cauliflower cheese, crackling,  
madeira and blueberry jus

220g beef fillet, braised togue, parsnip purée,  
crispy potatoes, carrots, brussels sprouts, red wine jus GF

marula glaze gammon, roasted apple, red cabbage  
purée, grilled polenta, fine beans, roasting jus GF

aubergine and taleggio pasta wheel,  
roasted aubergine purée, sourdough crumb,  
tarragon and sultana salsa, truffle

seabass, potato fondant, squid, dashi broth,  
peas and broad beans, confit garlic, smoked chilli oil  
GF

### DESSERTS

manjari 64% chocolate mousse, pistachio glaze,  
minted caramel ganache, pistachio short crust N

spiced banana souffle, caramel custard, smoked  
vanilla ice cream

bahibe 46 % chocolate and cognac parfait, toasted  
almonds, candied orange, poached cherries,  
gingerbread N

vanilla bavarian cream italian meringue, strawberry  
jelly, lemon verbena custard, strawberry ice cream GF

Lunch and dinner R3 250 per person, excluding wine

# New Year's Eve

## LUNCH AND DINNER

### ENTRÉE

butter poached lobster tail, saffron grilled pineapple, lemon verbena and green melon gel, edamame beans, champagne beurre blanc, oscietra caviar GF

pressed confit duck terrine, mushroom jelly, foie gras, date ketchup, pain brioche

roast pumpkin and goats' cheese soufflé, cardamom chai latte, confit garlic aioli, pickled baby vegetables V

vodka and pear cured loc duart salmon gravalax, pickled beetroot, pear, nasturtium oil GF/DF

wagyu beef fillet tartare, tomato and lime salsa, avocado mousse, whipped bone marrow, maize crisps, chipotle mayonnaise, coriander GF

### MIDDLE

pressed octopus, langoustine ceviche, misoyaki, lemon grass and coconut ice cream, oscietra caviar GF/DF

mushroom, truffle and chestnut mousse, cheddar biscuit, mushroom dust, horseradish slaw V

### MAINS

karoo lamb, seared loin, herb cutlet, braised shoulder, harissa and pepper puree, pea and potato hash, cumin jus

sous-vide and reverse seared wagyu fillet, smoked pomme purée, carrot textures, asparagus, crispy potato, watercress oil, jus GF

butter poached 'west coast' crayfish, creamy summer vegetables ragout, bisque, fennel, champagne foam, oscietra caviar, black truffle GF

aubergine and taleggio pasta wheel, roasted aubergine puree, sourdough crumb, tarragon and sultana salsa, truffle

olive oil and vanilla poached halibut, parma ham, cauliflower puree, oscietra caviar, mushrooms, golden marrow ribbons lie de vin jus GF

### DESSERTS

ivoire 36% white chocolate fondant, raspberry and lime sherbet, passion fruit curd, mango jelly, raspberries

chocolate gateau, chocolate sponge, vanilla cream, cherry jelly, manjari chocolate mousse, cognac ice cream

almond cake, salted caramel, roasted stone fruit, plum sorbet, caramel tuille

pressed cheese terrine, black pepper sable, roasted figs, whipped goats' cheese, candied pumpkin seeds

Lunch: R3 500 per person excluding wine

Dinner: R3 850 per person excluding wine



WELCOME THE NEW YEAR IN EXCEPTIONAL ELEGANCE





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