



QUNU

VALENTINE'S MENU

an evening of love, flavours to savour, and a memory to hold forever

AMUSE BOUCHE
chicken, foie gras, cauliflower and truffle

CAPE MARLIN
citrus-cured, karoo olive oil, fennel, chilli and coriander sorbet

PARMA HAM
pulled burrata, smoked paprika oil, pickled pear, chilli flakes

TERRINE
tomato and red pepper, whipped feta, basil **V**

TO SHARE before the main affair
fynbos gin cured salmon, smoked beetroot carpaccio, dill crème fraîche
snow crab and saffron arancini, aioli, pickled mustard
octopus, preserved lemon
pan-seared scallop, potato foam, shellfish oil

or

durban masala lentils, curry leaf oil, sheep's milk yoghurt **V**
saffron arancini, aioli, pickled mustard **V**
king oyster mushroom, potato foam, black truffle **V**
beetroot carpaccio, smoked ricotta, nut brittle **V/N**

LINEFISH
passion fruit and parsley velouté, beetroot, charred broccoli, olive soil, oscietra caviar

DUCK
red cabbage and cherry, nasturtium and daikon, sticky rice

LAMB
date and pistachio, potato pavé, honey-glazed smoked carrots, pepper and port jus **N**

MUSHROOM
mille-feuille, truffle and mushroom mousse, duxelles, spinach, asparagus, coffee jus **V**

CHOCOLATE GÂTEAU
vanilla sponge, salted caramel, manjari ganache, chocolate mousse, amasi ice cream

RASPBERRY
raspberry and rosewater ice cream, coconut biscuit, soft meringue **N**

CHEESECAKE
belnori goats' cheesecake, thyme biscuit, plum, onion cream, treacle tuile

FRIANDISE
a sweet treat in celebration of love

A discretionary gratuity of 12.5% will be added to your final bill

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS
V-VEGETARIAN VE-VEGAN