



QUNU

CARPACCIO

wagyu sirloin, beetroot, mint, caper, whipped gorgonzola, mandarin dressing GF

SCALLOPS

masala cream, curry leaf oil, charred carrot tartare, candied fennel GF

AUBERGINE

spiced tomato purée, charred baby onions, courgette, za'atar coconut cream GF/VE

QUAIL

pineapple glazed quail breast, southern fried leg, miso and sweetcorn velouté, jus GF

SALMON

passion fruit, basil and pistachio ice cream, cucumber GF/N

RISOTTO

snow crab, saffron, courgette, dill, shellfish oil GF

CHICKEN

caramelised mushroom, spinach and chicken terrine, new potatoes, figs and truffle jus

LINEFISH

fennel, pea, broccoli, oscietra caviar, slow roast onion purée, fennel pollen

ANGUS

beef sirloin, roasted red pepper purée, asparagus, citrus and chili labneh, onion chip, pepper and port jus GF

LAMB

loin, sticky rib, confit belly, smoked rump, aubergine purée, braised neck hot pot, rosemary jus GF

BEETROOT

tarte tatin, spiced beetroot purée, hazelnut butter, goats' cheese mousse V/N

DIANE

180g wagyu fillet, black truffle, chestnut mushrooms, mustard, cognac, cream, jus GF

R300 supplement – prepared tableside

CHOCOLATE

hazelnut guanaja chocolate mousse, frangelico foam, coffee ice cream N

LEMON

lemon mousse, blackberry, lemon verbena ice cream, meringue, blackcurrant sherbet GF

STRAWBERRY

coconut sponge, strawberry jelly, vanilla mousse, strawberry and basil sorbet GF/VE

PEACH

puff pastry, roasted peach, macadamia sponge, chiboust, amaretto ice cream N

CHEESE

belnori goats' cheeses, beetroot, blood orange, biscotti

2 COURSE R1150 | 3 COURSE R1350 | 4 COURSE R1560

WITH WINE PAIRING

2 COURSE R1750 | 3 COURSE R2350 | 4 COURSE R2960

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