



QUNU

TONGUE

oxtail terrine, red onion marmalade, buttermilk maize, green peppercorn jus

SCALLOPS

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

AUBERGINE

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

FOIE GRAS

van ryn's 10 yr-old, toasted brioche, beetroot chutney, macadamia crumble N

SOLE

pecan smoked broth, steamed rice cake, seaweed and chilli GF

RISOTTO

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

DUCK

salt cured breast, frikkadel, curried cabbage and sultana, butternut fondant GF

LINEFISH

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

VENISON

loin, parmesan and biltong crust, gem squash, charred shallots, smoked butter emulsion

LAMB

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

POTATO

laminated potato, artichoke cream, caramelised parsnip, spring onion V

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

CITRUS

meringue, naartijie curd, lemon jelly, lemongrass ice cream GF

BANANA

banana and caramel mousse, banana bread, hazelnut sable and praline ganache N

PINEAPPLE

vanilla mousse, pineapple compote, passion jelly, coconut biscuit, pineapple sorbet VE

CHEESE

klein rivier gruberg 12, 6, 3 months, quince jelly, candied kumquat

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