

CHEF'S PLAYGROUND

BY CHEF SCOTT DRESSELS

"Welcome to my playground, a space where fine dining meets curiosity and joy.

Each dish is rooted in the terroir, inspired by the land and its honest flavours, reimagined with a playful twist. I believe the best food doesn't need to be complicated; it simply needs to tell a story. Designed to be shared around the table, each plate invites connection and conversation, turning a meal into an experience. I look forward to sharing this dining journey with you, and hope that every course encourages you to pause, savour the details, and find joy in the playful spirit behind the plate".

TO SHARE

ANGUS | R320

angus toast, mushroom and truffle duxelles, caviar

CARROT | R240

charred baby carrots, carrot and cumin hummus, granola, minted date and coriander chutney **GF/DF**

LENTIL | R240

lentil purée, burnt leek soil, pickled vegetables, micro salad, confit garlic, melba

GAME | R390

smoked game fish, tajin, charred citrus

CEVICHE | R320

linefish, passion fruit, jalapeño, coconut labneh **GF**

CAVIAR | SQ

boiled egg, parsley crème fraîche, blinis, vodka



QUNU

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

STARTER

PEAR | R360

honey roasted, blue cheese crumble, burnt honey, toasted macadamia **N**

ONION | R320

braised onion, candied fennel, quinoa crispy, fennel cream

SCALLOPS | R510

shellfish cream, tomato confit, smoked tomato dust

PRAWN | R420

steamed prawn, shellfish cream, paprika oil, lemon gel

PORK | R280

belly, sautéed red cabbage, beetroot chutney, horseradish, cider jus

OSTRICH | R470

ostrich pastrami, piccalilli, spring onion mayonnaise, salted pretzel

MAIN

SEABASS | R610

smoked snoek and chive, apricot, potato pavé, radish, curry emulsion

DUCK | R590

salted cured duck breast, frikkadel, curried cabbage and sultana, butternut fondant **GF**

TERRINE | R540

tongue and oxtail terrine, red onion marmalade, buttermilk maize, white bean and celery, green peppercorn jus

VENISON | R590

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

DIANE | R800

180g wagyu fillet, black truffle, chestnut mushrooms, mustard, cognac, cream, jus **GF** - prepared tableside

MUSHROOM | R510

king oyster, marula nut, pickled shimeji, wild mushroom and truffle purée, spring onion mayonnaise, coffee jus **N**

DESSERT

CHOCOLATE | R330

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

RASPBERRY | R300

mascarpone mousse, raspberry ice cream, tonka shortbread, honey

BANANA | R310

banana bread, banana and caramel mousse, almond shortcrust, brown butter ice cream **N**

MANGO | R310

mango mousse, strawberry sorbet, rooibos, compressed mango **VE**

CHEESE | R380

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

3 COURSE R1350 | WITH WINE PAIRING R2350

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

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