



QUNU



new years eve

starters

charred pumpkin gnocchi, pickled pumpkin, smoked sage butter, goats' cheese foam V

prawn carpaccio, jalapeño and lime gel, salmon roe, shellfish leaf tuille

confit duck leg, seared breast, glazed foie gras, burnt cauliflower, beetroot chutney, beetroot sago pop, jus GF

middle

crayfish, mandarin butter, bisque, oscietra caviar, rösti

parmesan and truffle twice baked soufflé, smoked truffle ice cream, karoo olive oil V

main

lamb, roast rump, pressed shoulder, celeriac, parsnip, black garlic, nasturtium, pepper & port jus

sirloin, braised onions, pickled mustard, truffle and mushroom purée, cognac jus

seabass roulade, coriander, lime & zucchini purée, caviar, potato and caramelised leek, basil

sautéed king oyster, mushroom and marula frikkadel, hazelnut, black garlic ketchup, vegan jus N/V

desserts

chocolate sponge, raspberry mousse, manjari chocolate ganache, berry jelly, ivoire ice cream

chai-spiced savarin, vanilla custard, cinnamon crumble, brown butter ice cream

mango parfait, passion fruit curd, vanilla Labneh, pineapple gel, swiss meringue

goats' cheese mousse, beetroot pâte de fruit, blackberry gel, macaron GF/N

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

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

