



QUNU

THE CURATED TABLE
an ode to timeless flavours



LOUIS XIII



WAGYU

wagyu tartare, tallow, brioche, sous vide egg yolk

umi caviar, white sturgeon

NV Champagne Telmont Réserve Brut

PALATE CLEANSER

apple granita and litchi

THE PERFECT POUR

36 month 'iberico', wonton, chive cream fraiche

saxon oscietra caviar, russian sturgeon

Remy Martin Louis XIII Cognac

ABALONE

rösti-parship and celeriac, parsley and pancetta crumb, mandarin gel

imperial caviar, siberian sturgeon

NV Champagne Telmont Réserve Rosé

PALATE CLEANSER

mango cinnamon sorbet

CHICKEN

smoked chicken, prawn and hake roulade, crispy skin, sweet potato, cognac chicken jus, bisque

saxon oscietra caviar, russian sturgeon

2019 Capensis Fijnbosch Chardonnay

DESSERT

caramelised brioche, crème fraiche ice cream, truffle anglaise

connoisseurs aged caviar, siberian sturgeon

2008 Klein Constantia Vin de Constance

5 COURSE R3800 | WITH WINE PAIRING R4950

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