

# 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

### CARROT | R250

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

### LENTIL | R250

lentil purée, burnt leek soil, pickled vegetables, micro salad, confit garlic, melba **N/V**

### CAVIAR | SQ

quail egg, parsley crème fraîche, smoked ricotta and onion, blinis, vodka

### GAME | R310

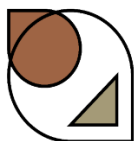
smoked game fish, tajin, charred citrus, tomato consommé **GF/DF**

### CEVICHE | R310

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

### ANGUS | R350

brioche toast, mushroom and truffle duxelles, herb cream cheese, caviar



# 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/V**

### ONION | R320

braised onion, fennel cream, crispy quinoa **GF/V**

### SCALLOPS | R510

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

### PRAWN | R420

shellfish cream, tomato confit, smoked tomato dust, paprika oil, lemon gel

### PORK | R380

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

### 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 **GF**

### VENISON | R590

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

### DIANE | R900

180g wagyu fillet, black truffle, chestnut mushrooms, mustard, van ryn's 10-yr old brandy, cream, jus

- prepared tableside

### MUSHROOM | R510

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

## DESSERT

### CHOCOLATE | R300

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

### RASPBERRY | R260

mascarpone mousse, raspberry ice cream, tonka shortbread, honey

### BANANA | R300

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

### MANGO | R260

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

### CHEESE | R380

klein rivier gruberg 12, 6, 3 months, quince jelly, fig

3 COURSE R1350 | WITH WINE PAIRING R2350

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**