

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 fraiche, 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 gru碌rg 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

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