



S A X O N  
HOTEL, VILLAS AND SPA

JOHANNESBURG

## FOOD AND WINE PAIRING JOURNEY



Join us for a five-course food and wine pairing experience at Qunu Restaurant.

Our five course menu has been expertly paired with a selection  
of wines by our team of Sommeliers.

R1 350 per person, excluding wine pairing

R2 350 per person, including wine pairing

## FIRST COURSE

### SALMON GRAVLAX

beetroot and earl grey cured salmon, orange and vanilla gel, horseradish mousse,  
lemon segment, sweet pickled cucumber GF

## SECOND COURSE

### TOMATO

consommé, espuma, basil, balsamic, watermelon,  
sunflower seeds v

## THIRD COURSE

### FOIE GRAS

parfait, cured goose breast, cherry purée, pain brioche

## FOURTH COURSE

### LINEFISH

pan-fried linefish, burnt bok choy, cape-malay clam and tomato broth,  
razor clam, garden peas, kataifi, samphire

or

### DUCK

pan seared breast, confit leg wonton, grilled peach and purée,  
tenderstem broccoli, cherry jus

## DESSERT

### STRAWBERRY MERINGUE

strawberry and lemon verbena jelly, toasted meringue,  
lemon verbena custard, strawberry ice cream GF