



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

fennel cured salmon gravlax, whole grain mustard, dill,
horseradish mousse, apple and fennel salad, buckwheat blini

SECOND COURSE

BEETROOT TERRINE

layered beetroot sponge, citrus whipped goats' cheese,
baby beetroots, orange gel, orange segments v

THIRD COURSE

FOIE GRAS

foie gras mousse, cranberry gel, cointreau macerated berries,
balsamic, pain brioche 'melba'

FOURTH COURSE

SALMON

lemon and lime cured salmon, potato, charred baby leeks, garden peas,
fennel mayonnaise, crispy skin, potato and leek velouté GF

Or

FILLET

wagyu fillet, braised tail, potato and tongue pavé, cauliflower purée,
baby carrots, whipped bone marrow

DESSERT

ORANGE AND LEMON

lemon mousse, citrus jelly, charred orange, lemon leaf ice-cream