

## ENTRÉES

SALMON AND QUINOA	280
sous-vide norwegian salmon, crispy quinoa, salmon roe, fennel emulsion GF/DF	
SCALLOPS AND PROSCIUTTO	335
pan-seared scallops, pea purée, crispy prosciutto, corn succotash GF	
QUAIL AND CARROT	300
roasted quail breast, confit quail leg, carrot purée, sauteed asparagus, rainbow carrots, thyme jus	
TEXTURES OF CAULIFLOWER	230
slow-smoked cauliflower steak, charred cauliflower purée, roasted cashew nuts, celery emulsion N/V	
CRAB AND VERBENA	275
crab and chive ravioli, lemon verbena oil, crayfish bisque, fennel, preserved lemon	
WILD MUSHROOM TART	250
grilled king oyster mushrooms, crispy cheddar biscuit, pickled shimeji mushrooms, caramelised yoghurt, leek velouté v	
PORK TERRINE AND APPLE	280
pork and pistachio terrine, shortcrust pastry, pickled onions, shaved apple, homemade mustard, apple gel N	
SMOKED BURRATA AND PEAR	250
smoked burrata cheese, wine poached pear, heirloom tomatoes, baby gem, sourdough croutons, honey sesame dressing v	
FRENCH ONION SOUP	210
brioche croûtons, gruyère cheese, parsley	
TRADITIONAL BEEF TARTARE	270
hand-cut steak, gherkins, onions, mustard, chives, quail egg yolk, capers DF	
CAVIAR	(SQ)
sturgeon caviar, beluga vodka, boiled eggs, parsley, crème fraiche blinis	

## MAINS

SEABASS AND CALAMARI	395
crispy-skinned seabass, pan-fried calamari, deep-fried tentacles, charred baby leeks, edamame beans, coconut lemongrass reduction	
FREE RANGE CHICKEN	330
slow-cooked chicken supreme, crispy potato, white onion purée, wild mushrooms, tenderstem broccoli, rosemary jus GF	
MISO-GLAZED PORK BELLY	365
walnut and pork-stuffed cabbage, aubergine purée, caramelised apples, charred baby onions, pork crackling GF/N	
ROASTED DUCK BREAST	375
celeriac and almond purée, confit baby onions, buttered sugar snaps, raisins, cognac GF	
SALMON, APPLE AND CUCUMBER	395
crispy-skinned salmon, fresh green apple, yuzu compressed cucumber, minted crushed peas, asparagus velouté GF	
PEPPERED SPRINGBOK LOIN	365
braised shank and potato pavé, roasted baby beetroot, beetroot purée, buttered baby carrots, juniper jus GF	
BEEF, BONE MARROW AND PARSNIP	385
pan-fried beef fillet, crispy smoked bone marrow, parsnip purée, butter-roasted parsnips, confit tomato, sauce bordelaise, homegrown watercress	
RACK OF LAMB	385
pan-roasted marino lamb, honey and cumin hummus, roasted tomatoes, butternut fondants and crispy chickpeas, cumin jus GF	
HERB RISOTTO AND GOATS CHEESE	285
fine herb risotto, goats cheese croquette, charred onions, leeks V	
LOBSTER THERMIDOR	680
traditional mushroom and brandy thermidor, pomme purée, buttered baby vegetables	
STEAK DIANE	385
beef medallions, flambéed tableside, brandy, mushrooms, mashed potato, garden vegetables	
AGED PORTERHOUSE STEAK	375
330g herb basted sirloin, oven roasted tomatoes, hand cut fries, crispy fried onion, truffle mayonnaise, rocket, parmesan	

## DESSERTS

SAXON TORTE	260
manjari 64% chocolate torte, milk chocolate whip, raspberry gel, vanilla ice cream, raspberry pâte de fruit GF	
COCONUT, PASSIONFRUIT, PINEAPPLE	230
coconut milk rice pudding, apricot jelly, compressed pineapple, passion fruit gel, pineapple sorbet GF/VE	
CITRUS, YOGHURT STRAWBERRY	230
yoghurt panna cotta and calamansi jelly terrine, strawberries, lemon curd, strawberry ice cream	
CHERRY, CHOCOLATE, VANILLA	260
chocolate and cherry tart, guanaja 70% chocolate sauce, vanilla cream, brandy, confit cherries	
CREPE SUZETTE	285
candied orange, cointreau, brown butter ice cream, flambéed tableside V	
BANANA, MILK CHOCOLATE, COFFEE	260
coffee ice cream, banana bread, bahibe 46% chocolate cremeux, tonka bean anglaise, candied hazelnuts N/V	
APPLE AND CINNAMON	230
dulcey 32% chocolate mousse, apple pave, almond cake, crispy puff pastry, cinnamon ice cream N	
LIME, PISTACHIO, LEMON VERBENA	230
pistachio financier, lime curd, lemon verbena mousse, lime frozen yoghurt N	
GOATS CHEESE AND PEAR	230
st francis of ashishi mousse, poached pear, cheddar crumble, pickled onion, pear purée	