

## ENTRÉES

SALMON GRAVLAX	3 50
fennel cured salmon gravlax, whole grain mustard, dill, horseradish mousse, apple and fennel salad, buckwheat blini	
PUMPKIN SOUP	2 60
spiced 'blue queen' pumpkin, caramel feta tortellini, burnt butter V	
FOIE GRAS	4 40
foie gras mousse, cranberry gel, cointreau macerated berries, balsamic, pain brioche 'melba'	
CHICKEN, HAZELNUT AND TRUFFLE	3 30
smoked chicken, shaved pumpkin, baby beetroot, hazelnut and crème fraiche mayonnaise, black truffle GF/N	
SCOTCH BROTH	3 20
beef shin consommé, pulled shin and barley, fine herbs, parsley dumpling	
WAGYU (MARBLE SCORE 8 TO 9)	4 80
sirloin carpaccio, miso yaki asian dressing, oscietra caviar, cured egg yolk DF	
SCALLOP	4 20
pan-fried scallops, cauliflower and vanilla purée, orange and, tamarind gel, almond crumb, chicken jus N	
QUAIL	3 40
hoisin and pineapple glaze, compressed pineapple, fennel salad, anise jus GF/DF	
BEETROOT TERRINE	3 20
layered beetroot sponge, citrus whipped goats' cheese, baby beetroots, orange gel, orange segments V	
RAVIOLO	4 40
cape crayfish, egg yolk and truffle raviolo, poached crayfish, citrus cream, herb oil, caviar	
CAVIAR	SQ
sturgeon caviar, traditional accompaniments: boiled eggs, parsley, crème fraiche, blinis, vodka	
<b>VEGAN ENTRÉES</b>	
PUMPKIN SOUP	2 20
curried 'blue queen' pumpkin soup, lentils, onion bhaji GF	
SARAPANA SALAD	2 20
daily harvest of raw vegetable shavings from our rooftop garden, baobab dressing GF	
CASHEW 'CHEESE' TERRINE	2 80
olive, sundried tomato, sticky walnuts, ciabatta, violet artichoke, orange GF/N	
BEETROOT AND COCONUT	2 80
beetroot and coconut terrine, caramelised almond crumb, burnt orange, baby beetroots, sorghum GF/N	

## MAINS

RISOTTO	350
cauliflower and sultana risotto, burnt cauliflower, crispy garlic, tarragon oil, coffee jus <sup>V</sup>	
LINEFISH	430
pan-fried linefish, burnt bok choy, cape-malay clam and tomato broth, mussels, garden peas, kataifi, samphire	
CHICKEN	470
free-range chicken supreme, truffle butter, foie gras torchon, porcini, sweet potato fondant, asparagus, kale 'nero', truffle jus	
PORK	440
citrus braised pork collar, pickled cabbage, roasted turnips, tomato glaze, creamy polenta, maple bacon jam <sup>GF</sup>	
DUCK	460
pan fried duck breast, confit duck leg, marinated rhubarb, spinach, cinnamon and carrot puree, port jus <sup>GF</sup>	
SALMON	500
lemon and lime cured salmon, potato, charred baby leeks, garden peas, fennel mayonnaise, crispy skin, potato and leek velouté <sup>GF</sup>	
VENISON	440
seared loin, braised chicory, baby onions, pistachios crust, gem squash, cumberland sauce <sup>N</sup>	
FILLET	590
wagyu fillet, braised tail, potato and tongue pavé, cauliflower purée, baby carrots, whipped bone marrow <sup>GF</sup>	
LAMB	500
grilled cutlet, loin, rump, confit belly, polenta pie, aubergine purée, braised onions	
35 DAY DRY AGED RIB-EYE	490
330g rib eye, potato fondant, confit garlic, roast tomato, béarnaise sauce <sup>GF</sup>	
STEAK DIANE	500
beef medallions, flambéed tableside, brandy, mushrooms, mashed potato, garden vegetables <sup>GF</sup>	
LOBSTER THERMIDOR	1100
traditional mushroom and brandy thermidor, pomme purée, buttered baby vegetables	

## VEGAN MAINS

GRILLED BROCOLLI 'CORAL'	340
toasted quinoa and cashew crumb, broccoli and almond purée, wilted spinach and sea vegetables <sup>GF/N</sup>	
CABBAGE	340
grilled red cabbage and chili caramel, basil and spinach coral, charcoal and pickled blackberry gel <sup>GF/VE</sup>	
VEGAN 'MEATLOAF'	340
buckwheat, mushroom, beetroot, green beans, jus <sup>GF</sup>	
WHISKEY GLAZED BEETROOT HASSELBACKS	340
vegan ricotta, orange segments, shaved red onion, sherry gel, wild rocket, pumpkin seeds <sup>GF</sup>	

## DESSERTS

SAXON TORTE	300
manjari 64% chocolate torte, milk chocolate whip, berry gel, raspberry pâte de fruit, vanilla ice-cream GF/V	
PINEAPPLE AND HAZELNUT	270
hazelnut short crust, pineapple jelly, praline mousse, charred pineapple, ginger ice-cream N	
PEANUT, VANILLA AND DARK CHOCOLATE	300
chocolate sponge cake, vanilla custard, peanut sable, guanaja 70% chocolate mousse, roasted peanut ice-cream N	
ORANGE AND LEMON	270
lemon mousse, citrus jelly, charred orange, lemon leaf ice-cream	
DULCEY, TONKA AND CARAMEL	270
choux puffs, tonka bean custard, dulcey 35% chocolate mousse, shortbread, caramel sauce V	
PASSION FRUIT AND HONEY	270
passion fruit parfait, honey almond sponge, burnt meringue, honeycomb, passion fruit gel V/N	
PUMPKIN AND BOURBON	300
spiced pumpkin souffle, bourbon anglaise, cinnamon ice-cream GF/V	
CRÊPES SUZETTE	350
candied orange, grand mariner, cognac, brown butter ice-cream, flambéed tableside V	

## VEGAN DESSERTS

CINNAMON AND PINEAPPLE	260
cinnamon and coconut ice-cream, charred pineapple, almond crumble, amatika caramel sauce N	
CHOCOLATE AND HAZELNUT	260
guanaja 70% chocolate cake, candied hazelnuts, orange gel, charred orange, hazelnut sorbet N	
CASHEW AND PASSION FRUIT	260
cashew cream, passion fruit confit, vanilla biscuit, dried raspberries, candied cashew nuts N	
FRUIT SORBET SELECTION	250
raspberry, mango, lemon	