

# *culinary philosophy*

Grei

Our concept is founded on a culinary philosophy which seeks the sensual understanding and usage of understated herbaceous ingredients, rather than in the predictable customs of culture and tradition. Grei is a gastronomic celebration that takes you on a multi-dimensional journey of artfully curated textures, colours, flavours and ambience.

Thank you for joining us.

Chef Candice



## *solstice*

An irrepressible blaze is mirrored and reflected in the renewing energy of Summer. No season affords greater opportunity, and this Summer has our heirloom garden in full bloom – bursting with possibilities.

This is the foundation of our newest menu.

This is Solstice....

### *six course tasting menu*

with wine pairing | R2080 per person  
non-alcoholic pairing | R1460 per person  
unpaired | R1280 per person

## *main menu*

### *first*

Tomato, wildflowers, basil

### *second*

Prawn, nectarine, coriander

### *third*

Pork belly, apple, fennel

or

Duck, pine kernel, chervil

### *fourth*

Lamb, sweetbreads, lovage

or

Seabass, squid ink, parsley

### *fifth*

Huguenot, truffle, fig leaf

### *sixth*

White chocolate, sourdough, caviar