

ENTRÉES

SALMON GRAVLAX	3 2 0
beetroot and earl grey cured salmon, orange and vanilla gel, horseradish mousse, lemon segment, sweet pickled cucumber GF	
GAZPACHO	2 9 0
chilled honeydew, fennel and avocado soup, burrata, cucumber and lemon salsa, fennel oil GF/V	
FOIE GRAS	3 8 0
parfait, cured goose breast, cherry purée, pain brioche	
TOMATO	2 8 0
consommé, espuma, basil, balsamic, watermelon, sunflower seeds V	
HAM HOCK AND CHICKEN TERRINE	3 2 0
garden peas, pistachio, piccalilli gel, crouton N	
WAGYU (MARBLE SCORE 8 TO 9)	4 5 0
sirloin carpaccio, miso yaki asian dressing, oscietra caviar, cured egg yolk GF/DF	
SCALLOPS	3 5 0
sweetcorn volute, charred corn, pork crackling, red pepper and ginger chutney GF	
QUAIL	3 3 0
hoisin and pineapple glaze, compressed pineapple, fennel salad, anise jus GF	
BEETROOT	2 9 0
beetroot and goats' cheese terrine, caramelised almond crumb, burnt orange, baby beetroots, sorghum N/V	
LANGOUSTINE	3 3 0
vanilla poached langoustines, tomato tartare, compressed watermelon, labneh, avocado GF	
CAVIAR	S Q
'oscietra' sturgeon caviar, traditional accompaniments: boiled eggs, parsley, crème fraiche, blinis, beluga vodka	
VEGAN ENTRÉES	
HONEYDEW GAZPACHO	1 9 0
basil compressed melon balls, cucumber and lemon salsa GF	
SARAPANA SALAD	1 9 0
daily harvest of raw vegetable shavings from our rooftop garden, baobab dressing GF	
CASHEW 'CHEESE' TERRINE	2 5 0
olive, sundried tomato, sticky walnuts, ciabatta, violet artichoke, orange GF/N	
BEETROOT AND COCONUT	2 5 0
beetroot and coconut terrine, caramelised almond crumb, burnt orange, baby beetroots, sorghum GF/N	

MAINS

RISOTTO	320
sweetcorn purée, homemade ricotta, asparagus, semi dried tomato, crispy onions GF	
LINEFISH	390
pan-fried linefish, burnt bok choy, cape-malay clam and tomato broth, razor clam, garden peas, kataifi, samphire	
CHICKEN	410
free-range chicken supreme, truffle butter, foie gras torchon, porcini, sweet potato fondant, asparagus, kale 'nero', truffle jus	
PORK	390
slow roast belly, red cabbage and apple puree, sauteed chard, basil compressed apple, baby carrots, crackling GF	
DUCK	400
pan seared breast, confit leg wonton, grilled peach and purée, tenderstem broccoli, cherry jus	
SALMON	440
confit tomato and fondue, sweetcorn purée, garden peas, charred asparagus, potato galette, lie-de-vin jus GF	
VENISON	400
seared loin, olive crust, broccoli purée and 'coral', baby onions, juniper and liquorice jus GF	
BEEF	440
220g fillet, leek purée, braised short rib and potato 'bubble and squeak', shimeji mushrooms, red wine jus GF	
LAMB	440
grilled cutlet, loin, rump, confit belly, polenta pie, aubergine purée, braised onions	
35 DAY DRY AGED RIB-EYE	410
330g rib eye, potato fondant, confit garlic, roast tomato, béarnaise sauce GF	
STEAK DIANE	460
beef medallions, flambéed tableside, brandy, mushrooms, mashed potato, garden vegetables GF	
LOBSTER THERMIDOR	900
traditional mushroom and brandy thermidor, pomme purée, buttered baby vegetables	
VEGAN MAINS	
GRILLED BROCOLLI 'CORAL'	310
toasted quinoa and cashew crumb, broccoli and almond purée, wilted spinach and sea vegetables GF/N	
CABBAGE	310
grilled red cabbage and chili caramel, basil and spinach coral, charcoal and pickled blackberry gel GF/VE	
VEGAN 'MEATLOAF'	310
buckwheat, mushroom, beetroot, green beans, jus GF	
WHISKEY GLAZED BEETROOT HASSELBACKS	310
vegan ricotta, orange segments, shaved red onion, sherry gel, wild rocket, pumpkin seeds GF	

DESSERTS

SAXON TORTE	270
manjari 64% chocolate torte, milk chocolate whip, berry gel, raspberry pâte de fruit, vanilla ice cream GF/V	
PINEAPPLE AND HAZELNUT TART	240
hazelnut short crust, pineapple jelly, praline mousse, charred pineapple, ginger ice cream N	
LEMON, APPLE AND FENNEL	240
lemon mousse, candied apples, lemon curd, vanilla labneh, fennel ice cream	
MILK CHOCOLATE, COCONUT AND BLACKBERRY	270
bahibe 46% chocolate cremeux, coconut biscuit, blackberry cream, toasted coconut ice cream	
DULCEY, TONKA AND CARAMEL	240
choux puffs, tonka bean custard, dulcely 35% chocolate mousse, shortbread, caramel sauce V	
STRAWBERRY MERINGUE	240
strawberry and lemon verbena jelly, toasted meringue, lemon verbena custard, strawberry ice cream GF	
DARK CHOCOLATE AND PASSION FRUIT GATEAU	270
passion fruit mousse, nyangbo 68% chocolate ganache, almond financier, dark chocolate sorbet N	
GOATS' CHEESE	270
whipped belnori chevin, croissant, red onion and merlot syrup, baked figs V	
CRÊPES SUZETTE	300
candied orange, grand mariner, cognac, brown butter ice cream, flambéed tableside V	
VEGAN DESSERTS	
COCONUT, PASSION FRUIT, PINEAPPLE	240
coconut milk rice pudding, apricot jelly, compressed pineapple, passion fruit gel, pineapple sorbet GF	
CHOCOLATE AND HAZELNUT	240
guanaja 70% chocolate cake, candied hazelnuts, orange gel, charred orange, hazelnut sorbet N	
PEAR AND VANILLA	240
poached pears, oat crumble, lemon curd, vanilla frozen yoghurt GF/N	
FRUIT SORBET SELECTION	230
strawberry, mango, pear and lime GF	