

CHEF'S PLAYGROUND

BY CHEF SCOTT DRESSELS

"Welcome to my playground, a space where fine dining meets curiosity and joy.

Each dish is rooted in the terroir, inspired by the land and its honest flavours, reimagined with a playful twist. I believe the best food doesn't need to be complicated; it simply needs to tell a story. Designed to be shared around the table, each plate invites connection and conversation, turning a meal into an experience. I look forward to sharing this dining journey with you, and hope that every course encourages you to pause, savour the details, and find joy in the playful spirit behind the plate".

TO SHARE

CARROT | R250

charred baby carrots, carrot and cumin hummus, granola,
minted date and coriander chutney **GF/DF/N/V/LS**

LENTIL | R250

lentil purée, burnt leek soil, pickled vegetables, micro salad,
confit garlic, melba **N/V**

CAVIAR | 30G R4800 | 50G R6400

oscietra caviar, quail egg, parsley crème fraîche, smoked ricotta and onion,
blinis, vodka **SP**

LAMB | R310

pressed rib, pineapple glaze, potato espuma, kumquat sugar **GF/SP/LS**

CEVICHE | R310

linefish, passion fruit, jalapeño, coconut labneh **GF/DF**

BEEF | R350

skoonvleis pasture-raised beef, brioche toast, mushroom and truffle duxelles,
herb cream cheese, caviar **SP/LS**



QUNU

GF - GLUTEN FREE DF - DAIRY FREE N - NUTS V - VEGETARIAN VE - VEGAN
SP - SPECIALITY S - SUSTAINABLE LS - LOCALLY SOURCED

STARTER

PEAR | R280

honey-roasted pear, blue cheese crumble, burnt honey, toasted macadamia **N/V/LS**

GNOCCHI | R320

pumpkin and truffle gnocchi, klein river 'gruberg', burnt butter, pine-needle vinegar **V/LS**

EGG | R320

sous vide, smoked butter, parsnip and chilli marmalade, truffle **SP/S**

SCALLOPS | R510

masala cream, curry leaf oil, charred carrot tartare, candied fennel **SP**

PORK | R380

fermented apricot and habanero, braai oil, parsnip gratin **GF/LS**

OSTRICH | R470

ostrich pastrami, piccalilli, spring onion mayonnaise, salted pretzel **LS**

MAIN

LINEFISH | R610

linefish, confit potato, burnt kalamata olives, acidified leek velouté **GF**

DUCK | R590

salted-cured duck breast, frikkadel, curried cabbage and sultana, butternut fondant **GF/LS**

LAMB | R540

cape winelands glazed lamb trotter, buckwheat lamb farce, smoked loin, pickled vine leaves, micro-carrots, fermented potato glass, lamb jus **LS**

VENISON | R590

loin, tempura mustard seed broccoli, wild garlic and courgette purée, pepper and port jus **LS**

DIANE | R900

180g wagyu fillet, truffle, chestnut mushrooms, mustard, van ryn's 10-yr old brandy, cream, jus **SP/LS** *- prepared tableside*

MUSHROOM | R510

king oyster, pickled shimeji, mushroom and truffle purée, spring onion mayonnaise, coffee jus **V**

DESSERT

CHOCOLATE | R300

caribe 66% chocolate crèmeux, mandarin mousse, candied kumquat, thyme and white chocolate ice cream **SP**

MILK TART | R260

milk tart custard, caramélia sponge, cinnamon whip, banana ice cream, almond nut biscuit **N/SP**

CHEESECAKE | R300

poached pear, whipped cheesecake, puff pastry, pear caramel, truffle ice cream **LS**

COCONUT | R260

coconut rice pudding, passionfruit curd, lime gel, rice milk ice cream **GF/VE**

CHEESE | R320

klein river oak smoked stanford, choux puff, apricot gel, apple chutney, caramelised cashew **N/LS**

3 COURSE R1350 | WITH WINE PAIRING R2350

A discretionary gratuity of 12.5% will be added to your final bill

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