

QUNU

new years eve

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starters

pan-seared scallops, compressed mango, spring onion mayonnaise **GF/DF**

wagyu beef carpaccio, smoked egg yolk, radish, potato glass, rocket, saxon oscietra caviar **GF/S/LS**

foie gras terrine, summer cherries, ginger chutney, pain brioche

cape burrata, peach, tomato jelly, vanilla melon, truffle biscuit, aged balsamic, basil oil **V/LS**

middle

pan-seared duck breast, dukkah spice, brûlée sweet potato, pickled blackberries, duck jus **GF/DF**

saffron risotto, crispy shallot, gold leaf, parmesan ice cream **V**

mains

lamb loin, sticky rib, smoked rump, braised shoulder ragout, burnt aubergine purée, lamb jus **GF**

reversed-seared wagyu sirloin, coffee and parsnip purée, fried polenta, charred broccoli, pepper and port jus **GF/LS**

grilled linefish, spicy tomato espuma, asparagus, charred peppers, confit heirloom tomatoes, dill oil, saxon oscietra caviar **GF/S/LS**

potato and truffle gnocchi, crispy sage, leek and potato cream, parmesan foam **V**

desserts

vanilla mille-feuille, raspberry confit, puff pastry **V**

dark chocolate nemesis, brandied cherries, crème fraîche ice cream **GF**

frangipane tart, poached apricot, salted caramel, almond ice cream **N/LS**

klein river 6-months gruberg crème, gruberg biscuit, roasted fig, apple gel **V/LS**

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

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