

Snacks

Seared tuna sashimi

oyster coulis, citrus, olive oil espuma, fennel, pea snow, tuile de pain

Home cured duck breast

pickled apple, persimmon, crumble, liver parfait, crackling, duck dressing

Smoked potato dumplings

fondue sauce, braised cabbage, raisin gel, walnuts, celery

Confit and smoked quail

quail egg, broccoli, grapes, pickled onions, truffle oil, sherry velouté

palate cleanser

Impala loin

pear atchar, parsnip purée, dukkha, charred leeks, cinnamon jus

Mauritian sea bass

prawn, cucumber, roasted jerusalem artichoke, baby marrow, garam masala velouté

Pork belly

mange tout, bacon, cabbage, fennel, white beans, carrot, mint gel, crackling, pork jus

Daybreaker sirloin

pomme purée, mushroom ketchup, crispy onion, turnips, smoked bone marrow, beef jus

Sesame seed cream

black sesame ice-cream, puffed rice, star anise mousse, sambuca gel

Coconut bavarois

coriander ice cream, compressed pineapple, coconut glass, lime, malibu gel

Sweet potato cake

maple ice-cream, sweet potato mousse, orange gel, caramelised walnuts, spiced brandy syrup

24 Month aged van gaalen gouda

praline, hazelnuts, espresso custard, pickled onions

petit fours, tea and coffee

Menu - R575
With wine pairing - R800