

****PRE BOOKING ESSENTIAL | NO WALK IN'S ACCEPTED FOR THIS MENU****

Tasting Menu |

Excluding Wine PP - R850 | Including Wine PP - R1285

Amuse Bouche

Carrot & parsnip mousse

Pre Starter

Beef Carpaccio

Baked parmesan | tonka bean mayo | wasabi mayo | escabeche | radish | balsamic reduction |

Wine: *Sophie Germanier Organic Cabernet Sauvignon*

Or

Ruby Reef

Cured salmon | lemon pearls | cucumber ribbons | wasabi mayo | tonka & lemon mayo |
escabeche | radish | lemon pearls | seaweed caviar

Wine: *Mulderbosch Sauvignon Blanc*

Starter

Sous Vide Scallop & Seared Prawn

Roast pea purée | beurre blanc | dried tomato | parma ham bits

Wine: *Glenelly Chardonnay*

Palate Cleanser | sorbet

Mains

Marrakech Sunset Duck

Cinnamon butternut fondant | carrot purée | baby beetroot | baby carrots | red wine onion
reduction

Wine: *Villiera Merlot*



Dessert Platter To Share.

Frozen fantasy | chocolate indulgence

Pairing: *Liquor Amarula Ethiopian Coffee*

Executive Chef | Sandile Mntambo

(V) = Vegetarian | (VV) = Vegan/Vegetarian

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