

The Pat Hazier | Starter Menu

Biltong & Blue Cheese 185

Biltong | blue cheese | baby spinach | heirloom tomato | baby radish | strawberry | croutons | pepper | red onions | blue rock dressing.

True Greek 185

Tomato cocktail | red onion | black olive | avocado | cucumber | rainbow peppers | Greek feta | micro greens | balsamic vinegar | olive oil (V)

Spicy Tomato Soup 135

Plum tomato | Red Peppers | onion | basil | cream | garlic | butter | vegetable broth | butter | rosemary | thyme | parmesan.

Roasted Butternut Soup 135

Roasted cinnamon butternut | honey | cumin | turmeric | roasted butternut | sunflower seeds (V)

Ruby Reef Gravlax 195

Smoked salmon gravlax | lemon | lime | cucumber ribbons | wasabi mayo | lemon mayo bean | escabeche | radish | lemon pearls | caviar pearls

Thai Duck Livers 195

Duck Liver | onion | basil | Thai curry butter | coconut cream | herb melba toast

French Onion Soup 195

Red onion | red wine | thyme | melba toast | Emmental cheese

Sous-Vide Octopus 215

Sea green bisque | shimeji mushroom | grilled leek | chorizo | herb volute | micro herb | caviar

Bergville Hike 165

Dry black mushroom | dry artichoke | savoury tart | coconut cream mushroom mousse | mushroom soil | micro herb



Executive Chef | Sandile Mntambo

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The Winehouse | Mains Menu

Springbok Shank	260
Pommes purée baby carrot green beans potato gnocchi deep fried crisp onion	
Pork Neck Au Rouge	275
Barley wheat parsley mix brunoise carrot mixed peppers onion carrot purée red wine baby onion deep fry potato crisp micro herbs	
Red Wine Braised Lamb Shank	355
Pommes purée baby carrot green beans deep fried crisp onion micro herbs	
Orange Blossom Salmon	365
Forbidden black rice mixed pepper onion butter onion almond baby carrots orange and pineapple honey salmon salsa green beans carrot purée	
Sage Wine Short Rib	255
Baby onion butternut purée wholegrain mustard mash baby carrot green beans red wine sauce reduction	
Marrakech Sunset Duck	285
Orange duck breast butternut fondant carrot purée Worcestershire gel baby beetroot baby carrot red wine reduction	
Baked Brinjal	195
Brinjal cous cous butternut brunoise carrot brunoise onion brunoise baby marrow brunoise red onion brunoise parsley garlic parmesan cheese herb sauce (V)	
Autumn Amber Stew	195
baby carrots burn carrot purée coconut cream lentil baby spinach onion peel micro herbs coconut herb sauce	
Mzansi Oxtail	365
Dumplings garlic cheddar oxtail onion butter beans thyme mixed pepper cream spinach	
Seabass	220
White wine mushroom risotto shimeji mushroom bok choy mussels herb sauce truffle oil	



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Beef Fillet **250**
Carrot purée | roasted apple salsa | boulangère potato | red wine berry reduction

Flame & Fork With Khulumokwakhe

Dry Aged Ribeye 500g **580**
Whole grain mustard mash | cream spinach | mixed veg | garlic herb butter

Dry aged T-Bone 500g **445**
Whole grain mustard mash | cream spinach | mixed veg | garlic herb butter

Grilled Baby Chicken **285**
Whole grain mustard mash | cream spinach | mixed veg | garlic herb butter (spicy or lemon herb)

Lamb Chops 350g **385**
Whole grain mustard mash | cream spinach | mixed veg | garlic herb butter

Sauces

Smoked BBQ sauce

Mushroom sauce

Smoked pepper corn

Black pepper sauce

Sides **45**

Green Salad

Chips



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Citrus Tart **165**

Orange lemon curd | sweet tart | mixed chocolate soil | lemon & orange zest | fresh orange | preserved lemon cream

Lemon Love **165**

Lemon malva pudding | fresh berry | mascarpone cheese | icing sugar hot custard

African Dream **195**

Ethiopian coffee marula brulée, | raspberry marula brulée, | dark chocolate soil

Cheesy Delight **245**

Indezi cheese mix | snack time | preserves | mixed dried fruit | mixed nuts | fresh berries

Raw Bliss **145**

Almond ground | frozen berry | coconut oil | maple syrup | coconut cream | milk powder | mixed chocolate soil | beetroot ice cream.

Frozen Fantasy **130**

Bubble gum pannacotta | strawberry pannacotta | banana pannacotta | mixed berry compote | chocolate brown soil

Chocolate Indulgence **150**

Chocolate dark truffles | white chocolate truffles | chocolate dark oreo truffles | mixed berries | mint | chocolate sauce.

Sweet Sides

Ice Cream **45**

Chocolate ice cream
Bubble gum ice cream
Beetroot ice cream
Vanilla ice cream

Sauce **35**

Chocolate sauce



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