

our amazing seven course tasting menu at R450 per person include our wine pairing at R765 per person	
surprise	
tickler	
something unique from the kitchen	
smoke & salad	
smoked tamari soy nutritional yeast dressing, buttermilk white mulberry mousse, pea greens, asparagus, broad beans, edamame, green apple sorbet, chinese tea quail eggs, rye and inca nut streusel	
eland home cured bresaola, sweet potato wild garlic spuma, sweet pepper sambal, tumeric spice emulsion, biltong crumble, smoked chakalaka sorbet	
applewood smoked snoek cheesecake, dry green herb chilli salsa, melting hake croquettes, pickled baby orange beet, hanepoot grape jam, nutty wheat rusk	
moroccan vegetable tagine, kefir milk panna cotta, red quinoa salad, green olive pangrattato, hot smoked chermoula foam	
toban yaki	
many mushrooms, shaved truffle, truffle asparagus glaze, crispy chilli tofu	
korean pork belly, snow peas, apple ginger sirachi	
jamaican jerk petite poussin, sake white peach, baby bok choi, fried quail egg	
chilled miso tuna, wild african garlic, coconut jalapeno ponzu, japanese sesame salad	
surf 'n' turf	
vanilla butter lobster, silken oyster cream, anji white tea jelly, crispy enoki mushrooms, dehydrated pancetta crispies, samphire, wasabi tobiko add R80	
cerviche of scallops, tomatillo jalapeño dressing, freeze-dried blackberries, miso crumble, mild la jiao jiang, warm chicken consommé add R50	
bone marrow poached langoustine, squid, kentucky fried frog's legs, garlic parsley hollandaise, gold dust	
chevre in spirulina leek ash, sea asparagus, fresh asparagus nutritional yeast rose geranium dressing, salted apricot powder, ghia seed cumin granola	
cleanse	
lime lemongrass, balsamic pearls	
the event	
sous vide duck breast, blood orange chilli gastrique, crispy onion, wilted spring onion artichoke duck confit pot sticker, faux gras emulsion	
4 peppercorn angus beef, smoked soy short rib potato croquettes, truffle kefir crème fraîche, micro vegetables	
lamb head to tail, sous- vide rosemary lamb shoulder, rosemary chilli jus, 24 hour lamb crackling, slow braised lamb tongue, mustard parsley caper sauce, red braised lamb breast, scented kumara, samphire, white carrots, broad beans add R50	
korean pork rib, crispy belly, cannellini beans umami ketchup, red cabbage apple puree triple fried chips, chorizo dust	
char grilled white fish brown rice miso, coriander streusel, lime ginger alaskan crab, seaweed salad, sansho pepper avocado emulsion	
crumbed wholemeal spelt shiitake lasagne, nut brown rhutabaga, spiruli na black kale puree truffle lemon froth, grated spanish tomato	
finish	
chocolate aquarium, chocolate caramel, hint of the sea, mousse filled choux starfish, caramel white chocolate rocks, white chocolate aero, sea sand, sea bubbles add R30	
“death of strawberry shortcake” strawberry bombe, strawberry coulis, white chocolate sponge, vanilla ice cream strawberry gel, strawberry pastille, soft strawberry fizzer assorted summer berries	
snowman, coconut meringue, raspberry snowballs, litchi moelleux, apple snow, smoking apple, litchi pectin jelly	
PB+J, peanut butter baumkuchen, peanut honeycomb,PB+J cannelloni, peanut praline ice cream, raspberry marshmallow strawberry jelly	
chevin on toast, strawberry chutney, savoury strawberry sorbet, Chevin crumbs, Chevin snow, Chevin crème, pickled onions, brunoise salad, pomegranate molasses	
(sweet and savoury dessert)	
full circle	

please advise us of any dietary requirements before the meal to avoid potential problems which will allow us to give you the dining experience and service you expect	
start	
toban yaki korean pork belly - snow peas, apple ginger sirachi	R115
toban yaki many mushrooms - shaved truffle, truffle asparagus glaze, crispy chilli tofu	R125
chilled miso tuna - wild african garlic, coconut jalapeno ponzu, japanese sesame salad	R125
smoked tamari soy nutritional yeast dressing - buttermilk white mulberry mousse, pea greens, asparagus, broad beans, edamame, green apple sorbet, chinese tea quail eggs, rye and inca nut streusel	R105
eland home cured bresaola - sweet potato wild garlic spuma, sweet pepper sambal, tumeric spice emulsion, biltong crumble, smoked chakalaka sorbet	R115
applewood smoked snoek cheesecake - dry green herb chilli salsa, melting hake croquettes, pickled orange beet, hanepoot grape jam, nutty wheat rusk	R115
vanilla butter lobster - oyster cream, anji white tea jelly, crispy enoki mushrooms, dehydrated pancetta crispies, samphire, wasabi tobiko	R225
cerviche of scallops - tomatillo jalapeño dressing, freeze-dried blackberries, miso crumble, mild la jiao jiang, warm chicken consommé	R195
chevre in spirulina leek ash - sea asparagus, fresh asparagus nutritional yeast rose geranium dressing, salted apricot powder, ghia seed cumin granola	R125
main	
4 peppercorn angus beef - smoked soy short rib potato croquettes, truffle kefir crème fraîche, micro vegetables	R245
lamb head to tail - sous-vide rosemary lamb shoulder, rosemary chilli jus, 24 hour lamb crackling, slow braised lamb tongue, mustard parsley caper sauce, red braised lamb breast, scented kumara, samphire, white carrots, broad beans	R255
sous vide duck breast - blood orange chilli gastrique, crispy onion, wilted spring onion artichoke duck confit pot sticker, faux gras emulsion	R255
korean pork rib - crispy belly, cannellini beans umami ketchup, red cabbage apple puree triple fried chips, chorizo dust	R225
char grilled white fish brown rice miso - coriander streusel, lime ginger alaskan crab, seaweed salad, sansho pepper avocado emulsion	R195
crumbed wholemeal spelt shiitake lasagne - nut brown rhutabaga, spirulina black kale puree truffle lemon froth, grated spanish tomato	R165
side orders	
added vegetables and starches available, please ask your server	
savoury	
south african cheese selection - selected south african cheeses, biscuits, preserves	R170
sweet	
chocolate aquarium - chocolate caramel, hint of the sea, hint of the sea, mousse filled choux starfish, caramel white chocolate rocks, white chocolate aero, sea sand, sea bubbles	R95
“death of strawberry shortcake” - strawberry bombe, strawberry coulis, white chocolate sponge, vanilla ice cream strawberry gel, strawberry pastille, soft strawberry fizzer assorted summer berries	R85
snowman - coconut meringue, raspberry snowballs, liitchi moelleux, apple snow, smoking apple litchi, pectin jelly	R95
PB+J - peanut butter baumkuchen, peanut honeycomb,PB+J cannelloni, peanut praline ice cream, raspberry marshmallow strawberry jelly	R90
please note that gratuities are excluded from the pricing	