

# MIKO

## DINNER MENU

### STARTERS

- Tomato and Grapefruit Tartar (V)**.....R85  
Rosemary curds, lava bread and crispy parsnips and Baba ghanoush with pine tree oil
- Ham Hock Wonton**.....R110  
Edamame and bean sprouts with Chicharrón and a lemon grass and basil broth with sesame oil
- Kudu Loin Tataki**.....R125  
Smoked tomato mousse, foraged leaves, apricot puree, candied baby beets served with Buchu tea dressing
- MIKO Salad (V)**.....R90  
Pea mousse, foraged leaves and pickled red onion, olive cheeks and shaved fennel dressed with Rosendal fynbos vinegar
- Franschhoek Smoked Trout Terrine**.....R120  
Pernod and fennel butter, apple puree, Granny Smith apple crisps and beetroot espuma
- Ginger & Soy Ostrich Carpaccio**.....R100  
Grilled baby leeks, lime crème fraiche, fungi puree, horseradish and biltong dust
- Hot and Sour Prawn soup**.....R115  
Spring onion, tomato and spinach, candied ginger and Soba noodles with pan-fried prawns.

(V) denotes vegetarian dishes. (N) indicates a dish contains nuts. If you have any specific dietary requirements, and in particular any food allergies, please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible.  
Our chefs work with as many local suppliers as possible to reduce the amount of 'food miles' before dishes arrive at your table. We're also careful not to use any endangered species of fish and aim to use those approved by the Marine Stewardship Council.

## MAINS

- Karoo Lamb Loin**.....R255  
Minted apple puree with burnt onion shells, roasted baby carrots, parmesan Tuiles and gooseberry jus
- Pan Fried Seabass**.....R190  
Truffle soy mushroom ragout, banana shallots, parsley and lime sauce
- North West Springbok loin**.....R250  
Parsnip puree, cranberry compote, brussel sprouts, scorched baby gems and spinach wafers, port jus
- Franschhoek Salmon trout**.....R190  
Raman broth, crispy ginger and onion with pak choy, foraged herbs and sweet potato with lemongrass oil
- Beef Fillet (N)**.....R255  
Pine nut and basil crust, parmesan rosti with BBQ carrot puree, smoked aubergine and asparagus with mustard jus
- Durbanville Jerk Spiced Pork Belly**.....R195  
Grilled baby corn with gluewhein braised cabbage terrine, hanepoot compote, lime dressed wild rocket and ham hock jus
- Spinach Gnocci (V)**.....R160  
Edamame beans, parsnips and smoked tomatoes, parmesan and truffle foam with coriander dust
- Sesame and Galangal Chicken**.....R185  
Parmesan & butternut Pomme Dauphine, grilled asparagus, chorizo puree, crispy kale and prune jus
- Side Orders (V)** ..... R45  
Skinny fries with rosemary salt  
Steamed green vegetables with garlic butter  
Garden salad with raspberry dressing

(V) denotes vegetarian dishes. (N) indicates a dish contains nuts. If you have any specific dietary requirements, and in particular any food allergies, please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible.  
Our chefs work with as many local suppliers as possible to reduce the amount of 'food miles' before dishes arrive at your table. We're also careful not to use any endangered species of fish and aim to use those approved by the Marine Stewardship Council.

## DESSERTS

**Smoked butter milk panna cotta**.....R65  
Passion fruit sorbet, honey comb and roasted banana puree

**Dark chocolate cremeaux**.....R65  
Butter scotch cream, rose geranium ice cream and salted cranberry granola

**Summer berry Parfait**.....R60  
Raspberry coulis, blueberry compote, strawberry textures, thyme crumble and brown bread ice cream

**Local cheese plate**.....R110  
Dalewood camembert with preserved fig, Fairview goats Chevin with hanepoot jam, Simonsig gorgonzola with beetroot chutney served with linseed lavoush

**Apple and saffron carpaccio**.....R60  
Elderflower brulee, sesame phyllo crisps, raspberry meringue and coulis