

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 choi, 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

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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