

G R A N I T A



S U M M E R G O U R M E T M E N U 2

Amuse bouche

Chef's choice

Starter

Ostrich, crocodile and kudu carpaccio with homemade onion marmalade,
parmesan crisp, pickled carrot purée and rum glaze

Soup

Chef's choice

Fish

Sea trout with ruby chard and creamy clams

Granita

Chef's choice

Main

Biltong-rubbed springbok loin and coffee-smoked lamb rib with grilled fig,
sweet potato fondant and pea purée

Dessert

Orange and white chocolate cheesecake with orange sorbet

Coffee and Friandises

Signature restaurant