

G R A N I T A



S P A L U N C H M E N U

Choose a Starter and a Main course, OR a Main course and Dessert

Starters

Cold spicy tomato soup with a tian of avocado and basil oil R60

Ostrich, crocodile and kudu carpaccio with homemade onion marmalade,
parmesan crisp, pickled carrot purée and rum glaze R75

Quenelle of local goat's cheese with beetroot cured salmon, beetroot sorbet,
roasted baby beetroot and a honey, mustard and truffle oil dressing R85

Mains

Gnocchi in a rich parmesan cream with fresh seasonal asparagus, porcini mushrooms
and slow oven-roasted cocktail tomatoes R90

Chinese barbequed chicken breast with stir-fried vegetables and egg noodles,
drizzled with a dark soy and sesame dressing R125

Grilled sea bass topped with a garlic and chilli buttered prawn,
fennel cream and straw potatoes R130

Desserts

Chocolate tart served with white chocolate and roasted almond ice cream R55

Orange and white chocolate cheesecake and orange sorbet R55

Assiette of apples with apple sorbet, apple panna cotta and butterscotch sauce R55