Desserts

Death by Chocolate, Coffee Sponge, Dark Chocolate	R 55
Mousse, White Chocolate Truffle	

Rooibos infused Crème Brule with Spun Sugar R 55

Baked Cheese Cake, Caramelized Meringue and Macaroon R 55



CAPE SEAFOOD CUISINE

Starters

Mains

West Coast Oysters, Pickled Shallots, Fresh Lemon, Chilli	R 26	Grilled Salmon, Baby Potatoes, Tenderstem broccoli, Pickled Red Onion	R 275
West Coast Oysters, Pickled Winter Melon, Fresh Chilli, Fennel Pollen	R 28	Grilled Linefish, Mussel Risotto, Buttered Peas, Crispy Tentacles and Charred Lemon	R 150
Seared Salmon Bowl, Sesame, Spring Onion, Avocado, Wasabi Dressing	R 115	Cape Malay Curry with Kingklip, Prawns, Fragrant Rice and Coriander	R 195
Beetroot-Cured Salmon, Crab Mousse, Cucumber, Gin and Lime Dressing	R 95	Seafood Paella with Prawns, Mussels, Calamari and Chorizo Mussels	R 200
Stuffed Squid, Braised Fennel, Gremolata and Fresh Chilli	R 90	Mariniere: A Fragrant White Wine Sauce with Onions and Fresh Herbs Cape Malay: Mild curry, Butternut, Roasted Fennel and Leeks Provencale: Roasted Tomato, Onion and Garlic Served with Bruschetta, French style Chips	R 80 R 90 R 85
Roasted Beetroot Salad, Feta, Pinenuts, Orange and Honey	R 85		
Roasted Butternut and Baby Marrow Salad, Pickled Carrot, Charred Onion, Seeds and Nuts	R 75	Plate of the Sea Cape Malay Mussels, Cajun Squid, butterfly-garlic Prawns, Linefish Served with all the trimmings Add Crayfish Mornay	R 380 SQ
Cured Klein Karoo Ostrich Carpaccio, Pickle Shimenji, Mushroom Soil and Roasted Vine Tomato	R 95	Dry Aged Beef Fillet, Sweet Potato, Baby Spinach, Tarragon Butter	R 230
		Grilled Kudu Fillet, Olive Oil Mash, Wild Mushrooms, Bacon Jus	R 175
		Herb Crusted Rack of Lamb, Fondant Potato, Charred Baby Marrow, Mint	R 170
		Aubergine Parmegiana (V)	R 80
		Pork Belly, Apple and Lemon Grass Puree, Wild Mushrooms, Burnt Orange, Bacon Jus	R 165