

CELLAR DINNER

ARTISAN BREADS

AMUSE-BOUCHE

NORWEGIAN SALMON MOUSSE CORNET

lemon salsa
L'Ormarins Brut

PRE-STARTER

POTATO GNOCCHI

spiced butternut purée, feta crumble, toasted pumpkin seeds,
buttered peas, blistered cherry tomatoes
Glen Carlou Merlot

STARTER

SESAME SEARED OCEAN TUNA

green apple, wakame, lime, sesame-honey dressing
David Finlayson Pinot Noir

PALATE CLEANSER

toasted coconut sorbet

MAIN

PAN SEARED BEEF FILLET

potato fondant, buttered spinach, young carrots, red wine jus
Boschendal Nicolas

DESSERT

VANILLA BEAN CRÈME BRÛLÉE

strawberry crémeux, crumble, seasonal berries, rooibos gelato
Simonsig Vin de Liza

HANDCRAFTED PETIT FOURS COFFEE OR TEA

R795 pp
Including wine pairing add R325 pp

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA & DAIRY.
Please notify your server if any of the above dietaries apply to you.