



Set Menu A

R495pp

Starter

Charcuterie; Selection of Fine Cold Meats, Cheese, Preserves, Seasonal Salad

Served as sharing - harvest table

Main Course

Honey & Soy Pork Belly, Beurre Noisette & Apple Puree, Charred Baby Onion, Apple,
Baby Bok Choi, Crackling, Wholegrain Mustard & Carrot Jus

or

Black Rice Risotto, Charred Tenderstem Broccoli, Blistered Cherry Tomato,
Toasted Almonds (V)

or

Beef Fillet, Sauce Bourguignon, Trio of Root Vegetables, Brussel Sprouts,
Balsamic Liquorice Dressing, Chestnut

Dessert

Lemon Meringue, Black Pepper, Lemon Toffee, Lemon Curd, Shortcrust Pastry

or

Vanilla Pod Crème Brûlée

or

Sorbet of the Day, Fresh Fruit

All dishes are subject to availability and seasonal changes. Prices are subjected to seasonal increases. Customizing menus will be followed by an appropriate surcharge. Please let us know on any dietaries



Set Menu B

R550pp

Starter

Soupe du Jour (V)

or

Line Fish Croquette, Parmesan Velouté, Salmon Trout Caviar, Yuzu Pearls

or

Duck Liver Parfait, Cranberry Gel, Dill Pickle, Honey & Truffle Dressing, Melba

Main Course

Honey & Soy Pork Belly, Beurre Noisette & Apple Puree, Charred Baby Onion, Apple,
Baby Bok Choi, Crackling, Wholegrain Mustard & Carrot Jus

or

Black Rice Risotto, Charred Tenderstem Broccoli, Blistered Cherry Tomato,
Toasted Almonds (V)

or

Beef Fillet, Sauce Bourguignon, Trio of Root Vegetables, Brussel Sprouts,
Balsamic Liquorice Dressing, Chestnut

Dessert

Dark Chocolate, Coffee & Cognac Opera Cake, Frangelico & Coffee Parfait,
Nut Crumble

or

Vanilla Pod Crème Brûlée

or

Sorbet of the Day, Fresh Fruit

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Set Menu C

R695pp

Starter

Soupe du Jour (V)

or

Seared Scallops, Saffron & White Wine Foam, Chorizo Madeleine, Edamame, Chive Aioli

or

Springbok Carpaccio, Comté, Rocket, Pomegranate Rubies,
Blood Orange Vinaigrette, Lemon Emulsion

Main Course

Beef Fillet, Sauce Bourguignon, Trio of Root Vegetables, Brussel Sprouts,
Balsamic Liquorice Dressing, Chestnut

or

Black Rice Risotto, Charred Tenderstem Broccoli, Blistered Cherry Tomato,
Toasted Almonds (V)

or

Duck Leg Confit, Trio of Orange, Tenderstem Broccoli, Forbidden Rice,
Thai Red Curry & Orange Sauce

or

Kingklip, Nori, Truffle Pommes Puree, Lemon Beurre Blanc, Basil Oil, Mange Tout,
Roasted Cherry Tomato, Pea & Celery Puree

Dessert

Vanilla Pod Crème Brûlée

or

Cheese Plate; Selection of Fine French & Local Cheese, Fruit, Preserves, Melba

or

Dark Chocolate, Coffee & Cognac Opera Cake, Frangelico & Coffee Parfait,
Nut Crumble

or

Sorbet of the Day, Fresh Fruit

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Degustation Menu

Please enquire about our current tasting menu

Optional Add-Ons

Aperitifs

(Available with any set menu, served on arrival. Host to pre-select 1)

Kir Royale: Sparkling Wine, Maraschino Cherry, Crème de Cassis R115pp

Aperol Spritz: Aperol, Sparkling Wine, Orange, Club Soda R120pp

Bitterlekker Spritz: Bitterlekker, Aperol, Pink Gin, Sparkling Wine, Orange R135pp

Elderflower Spritzer (Virgin): Elderflower Cordial, San Pellegrino, Mint, Lemon R85pp

Berry Bliss G&T: Pink Gin, Berries, Pink Tonic, Rosé Wine R95pp

Champagne & MCC: please view our current wine list for options

Canapés

(Available with any set menu, served on arrival)

Variety of seasonal savoury bite-sized canapés available

3 canapés per person at R120pp