

Degustation Menu

Amuse Bouche

Cured Fish & Scallop
spiced with fresh turmeric root,
tamarind and coriander seed

Aubergine Cuvee Riesling 2011

Guinea Fowl
braised leg and sous-vide breast
green vegetable espuma

Craven Clairette Blanche 2015

Lamb
braised Shin and roast Rack
banana shallots, crushed green pea and mint, braised baby leek

Iona "One Man Band" 2011

Prince Albert 'Parma Prince'
three textures: tuile, crumble and crèmeux

Wildevorst Chenin Blanc 2011

Lime Gastrique
candied fennel and caramel apples
coconut and gooseberry

Thelema Semillon Late Harvest 2013

3-course menu R580 with wine pairing R790

4-course menu R720 with wine pairing R990

5-course menu R875 with wine pairing R1200