

Degustation Menu

Amuse Bouche

Yellowfin Tuna
prepared in three styles,
salted papaya and sea lettuce with yuzu pearls

Aubergine Cuvée Sauvignon / Sémillon 2013

Duck Breast
fondue of beluga lentils and mushrooms, pak choi,
emulsion of duck liver and oreganum

Stark-Condé 'Postcard Series' Pinot Noir 2013

Overberg Lamb
lightly smoked Saddle and roast Rack, kohlrabi,
yellow cauliflower and black garlic

Iona 'One Man Band' 2011

Dalewood Fromage 'The Boland'
shavings with peaches and pecan nuts, pumpkin bread

Peter Bayly 'Cape White Fortified'

Lime Gastrique
candied fennel, caramelised pineapples, coconut and litchi

Hartenberg Riesling Noble Late Harvest 2014

Coffee/Tea & Friandises

3-course menu R620 with wine pairing R850

4-course menu R780 with wine pairing R1060

5-course menu R945 with wine pairing R1295