

# Degustation Menu

## Amuse Bouche

### Springbok Loin

thinly sliced, marinated with aged raspberry balsamic,  
smoked beetroot

The Winery of Good Hope 'Thirst' Gamay Noir 2016

### Crayfish Bisque

with salad of the sea

Intellego Chenin Blanc 2012

### Chalmar Beef Fillet

with mushroom & vegetables in an Oriental fumé

Damarakloof 'Regale' 2008

### Hard Cheese & Puff Pastry

paired with port wine fig and fig sorbet

Adoro Mourvèdre Natural Sweet 2013

### Dialogue of Rhubarb

Valrhona 'Tanariva' cremeaux, honey ice cream  
and caramelised nuts

Aubergine Cuvee NLH 2008

3-course menu R580 with wine pairing R790

4-course menu R720 with wine pairing R990

5-course menu R875 with wine pairing R1200