

# Degustation Menu

## Amuse Bouche

### Hake Fillet

spiced with fresh turmeric and coriander  
with water lilies and white grapefruit

Intellego Chenin Blanc 2012

### Duck

#### Ham & Poached Egg

spinach with truffle, foam with lemon balsamic

Tierhoek Grenache 2011

### Antelope Loin

barberry jus, cassis gel, romanesco and celeriac

Damarakloof 'Racetrack Regale' 2008

### Hard Cheese

baked with puff pastry, paired with Port wine fig and fig sorbet

Adoro Mourvèdre Natural Sweet 2013

### Dialogue of Rhubarb

Valrhona 'Tanariva' cremeaux, honey ice cream  
strawberries 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