

Degustation Menu

Amuse Bouche

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

Klein Constantia Riesling 2015

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

Fable Mountain Vineyards 'Bellflower' Rosé 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 R620 with wine pairing R850

4-course menu R780 with wine pairing R1060

5-course menu R945 with wine pairing R1295