



This menu has been created to reflect the freshest ingredients and whenever possible organic. The menu changes with the season reflecting the various, and sometimes unusual items that we can obtain from our fish and meat suppliers. For those guests who wish to eat from a lighter and healthier choice, we have included a number of alternative dishes.

*We have also used the following terms to denote
Vegetarian Dishes (V), Vegan (VGN), and Banting Dishes (B).
Please enjoy the selection that we have made for you together
with one of our excellent wines to accompany these dishes.
We wish you an enjoyable dining experience.*

Starters

Handpicked Wild Mushrooms grilled sourdough and sherry vinaigrette (V)	R85
Duck Pastrami orange balsamic, quinoa, toasted corn, red pepper and chive oil (B)	R65
Soft Shell Crab Tempura wakame salad, ginger chips, spiced mango and red pepper sabayon	R120
Raw Tuna crispy taco, avocado, black beans and roasted pineapple	R85
Roasted Vine Tomato Soup air dried tomato, crispy basil and mozzarella croutons (V) (B) (VGN)	R55
Ocean Fresh Whole Shell Mussels steamed in La Motte Sauvignon Blanc, butter and parsley, with French fries and mayonnaise	R75
Patagonian Squid polenta crust, harissa mayonnaise, lemon aioli	R75
Salmon and Tuna grilled salmon, seared, tartare and cured tuna, lemon pearls and watercress (V)	R99
Air Dried and Cured Beef and Venison textures of onion and mustards (B)	R99

Main Course

Tomato, Olive and Goat's Cheese Tart smoked tomato sauce, balsamic and basil (V)	R75
Goat's Cheese and Beetroot Ravioli beetroot purée, chive velouté and pickled beetroot salad	R75
Grilled Escalope of Salmon basil mashed potatoes, samphire and lemon beurre blanc	R110



Pan Roasted Pacific Panga Jasmine rice, vegetable salad, roasted peanuts and warm sesame dressing	R110
Franschhoek Trout snow peas, asparagus, orzo pasta with pesto, tomato and basil sauce	R110
Lamb Loin Chops ras el hanout, mint couscous, carrots, raisins and yoghurt (B)	R135
Grilled Rib Steak steak house fries, grilled tomato, onion rings, Café de Paris butter	R155
Beef T-bone crispy onion rings, chunky fries, garlic and herb butter	R135
Chicken Supreme polenta gnocchi, baby spinach and roasted tomato, parmesan oil	R105
Prawns and Chicken in Red Coconut Curry lime leaves, lemon grass, Basmati rice and poppadom	R130
Mussels, Clams and Calamari tossed with curry leaves and spiced saffron Basmati rice	R105
Lentil Vade tarka dal, poppadom and lime pickle	R65
Chicken Biryani Basmati rice, saffron butter and almonds	R105
Prawns with Curry Leaves fenugreek and yellow rice	R125
Hyderabadi Braised Lamb Shank spicy red gravy, Basmati rice and mint chutney	R135

Dessert

Deconstructed Lemon Cheesecake fruit pearls, fruit purées and red berries	R55
Fresh Berries and Meringues strawberry and black pepper sorbet	R55
Caramalised Peach peach and basil parfait, dried plums and plum purée (B)	R55
Dropped Ice Cream splattered sauce, candied peanuts and caramel popcorn	R55
Litchi Panna Cotta Turkish delight, pistachio tuile	R55
Chocolate Box hazelnut mousse, black cherry compote, Frangelico sponge	R55