



THE OFFICE

CAPE TOWN . MMXIII

PRIVATE DINING MENU

-THREE-

TWO COURSE R285 | THREE COURSE R325

-TO START-

ASPARAGUS

chargrilled asparagus, miso hollandaise, poached hen's egg

-or-

DUCK CHARCUTERIE

*smoked duck breast, rilette, foie gras,
pickled cherries, remoulade, cherry compote*

-THE MIDDLE-

SEARED TUNA

*sesame crusted line caught tuna, sushi rice,
avocado puree, sweet chilli,*

-or-

PUMPKIN CRUST FILLET

*Karan beef, pomme dauphionoise, carrot & parsnip puree,
wild mushrooms, red wine jus*

-CHEESE COURSE-

TALEGGIO

apricot & caper puree, raisin bread

-THE END-

LIQUID PARFAIT

raspberry coulis, pistachio crumb, honeycomb

SELECTION OF COFFEES & TEAS

house made petit fours

Please note that all our ingredients are bought fresh on the day, and therefore from time to time certain dishes or components may be restricted due to market availability.

A 12% gratuity will automatically be added for parties of 8 or more.