**Gourmand Lunch Menu** **without wine R870 per person**

**with wine R1270 per person or Fine and Rare wines R1680**

**“Tuna La Colombe”**

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**Oyster**

Poached oyster, lemon, seaweed, apple

*Dirty Julie Dry Verdelho 2014 (Stellenbosch)*

*Fine and rare: Rousseau “Sacharia” Sauvignon Blanc 2015 (Constantia)*

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**Prawn Salad**

Citrus dressed prawn, miso & orange mayonnaise, sweet potato, mustard, yuzu

*Klein Constantia Riesling 2014 (Constantia)*

*Fine and rare: Hartenberg Tenacity Riesling 2011 (Stellenbosch)*

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**Bone Marrow**

Bone marrow, pickled fish and herbs on toast

*Arendsig Grenache 2015 (Robertson)*

*Fine and rare: Steenberg Nebbiolo 2013 (Constantia)*

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**Smoked Ox Tongue**

Smoked ox tongue, coriander, ginger, capers, red onion, umami broth and crisp kataiffi

Tormentoso Mourvedre 2013 (Paarl)

*Fine and rare: Paserene “Marathon” 2013 (Stellenbosch)*

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**Palate Cleanser**

Watermelon and Elderflower

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**Scallop and Pork**

Miso seared scallop, Asian style pork belly, kimchi, braaied corn veloute

*Keermont “Terrasse” 2014 (Stellenbosch)*

*Fine and rare; The A.A. Badenhorst White Blend 2013 (Swartland)*

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**Springbok Loin**

Seared loin of springbok, caramelized onion, walnut crumble, asparagus, fig, fondant potato, and fig jus

*Reyneke Syrah Organic 2014 (Stellenbosch)*

*Fine and rare: Fable mountain Vineyards “Night Sky” 2012 (Coastal Region)*

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**Strawberries & Green**

Textures of strawberries, cucumber ice cream, celery leaf, verbena and cashew

*Corder “Noble Late Harvest” 2013 (Elgin)*

*Fine and rare: Klein Constantia Vin De Constance 2011 (Constantia)*

This Menu is available for the entire table only until 1:45pm

A discretionary 12% gratuity will be added to tables of 6 or more