

# HAPPY New Year

## *A la Carte Menu*

### STARTERS

Franschhoek Salmon Trout  
Cured and sous-vide, baby cucumber  
Vannamei Prawn with Saffron and  
Vermouth bisque  
(d) R195

Wagyu Sirloin Carpaccio  
Miso gel, and black bean salsa  
sesame taco with avocado and beef crispies  
(g) R215

Terrine of Foie Gras  
Gingerbread-brioche, poached pear  
and Eau de Vie Gelée  
(g) R315

The finest of Rabbit  
in three styles with yellow beetroot  
chestnut and raspberry balsamic  
(d) R195

### VEGETARIAN / SECOND STARTER

Burrata Mozzarella  
organic summer leaves, roast tomato  
aged balsamic dressing  
(d) R180

Open Vegetables Lasagne  
aubergine caviar  
tomato consommé and summer herbs  
(g) R175 / R215

Potato Ravioli of Salsify  
and Macadamia Nuts  
lettuce Nage with black truffle  
(g) R295

---

(d) dairy | (g) gluten | (s) shellfish  
(m) mushroom | (n) nuts

### MAIN COURSES

Cape Sea Harvest  
tomato chutney and vinaigrette  
with summer herbs and pot vegetables  
(d,s) R225

*Cape Crayfish Tail*  
squid ink ravioli, grapefruit-saffron sauce  
(d) R435

Pasture raised Wagyu Beef, matured cut of the day  
white pepper and tarragon sauce,  
beef cheek croquettes  
(d,m) R395

Lamb Cutlet and Loin with rolled belly  
braised bunching onions, aubergine and bell pepper  
(d) R245

Springbok Loin Medallion  
tortellini, salsily, shitake mushroom  
with African nutmeg sauce  
(d,g) R245

### VEGETABLES FOR THE TABLE

Spinach Sauté with tomato in Crème fraiche R80

Baby Beets & Potatoes,  
sautéed with desert salt and savoury herbs (d) R75

### CHEESE / DESSERT

South African Artisan Cheese Selection  
condiments, nut and fruit bread (d,g,n) R195

Composition of Plum and Plum Tomato,  
Mascarpone, orange sorbet (d,g) R155

*Composition of Valrhona Ivory and Cherries*  
pistachio and rosewater kisses (d) R165

Souffléed ginger Crêpe, caramelised pineapple,  
almond streusel and vanilla ice cream (d,g,n)R175