

2 course menu

R395

3 course menu

R495

Canape

Parfait king cone

Whipped chicken liver, samosa
pastry, seasonal chutney, honeycomb

Starter

Aged beef tartar

Coal emulsion, pickled shimeji,
fermented mustard seed, tasty
paste, flatbread

Charred octopus

Woodfired octopus, Korean glaze,
sesame, cucumber, kimchi, peanuts,
lime curd

Main

Aged grassfed beef sirloin

Braised beef cheek, salt baked
celeriac, pickled beetroot,
truffled bone marrow jus

Fresh market fish

Yeast ed cauliflower, west coast
mussels, squid ink sauce,
Morgenster lemon olive oil

Dessert

Strawberries and cream

Madagascan vanilla bean pannacotta,
confit strawberries, amaretti,
sumac meringue, strawberry sorbet

Belgian chocolate

Dark chocolate fondant, oreo &
vanilla bean ice cream, rhubarb

Snax

Saldanha bay oysters

strawberry, chilli mignonette,
candied ginger, lemon foam, nori

R42ea

Burnt aubergine

Charred aubergine, oregano, mint,
coriander, chilli , cumin oil

R65

