

starters

fresh oyster -----	r35
<i>served with red onion mignonette</i>	
loaded oyster -----	r45
<i>topped with yuzu sorbet, cucumber-apple salsa, caviar</i>	
chili salted squid -----	r125
<i>chili salted squid, chili-lime, rock sugar dressing & fragrant leaf salad, aioli</i>	
prawn tempura -----	r150
<i>tempura prawn, onion- ginger and chilli relish, radish, spring onion, lime mayo</i>	
tuna tataki -----	r145
<i>avo, lemon mayo, yuzu, ponzu, ketchup manis, mustard seeds & nori</i>	
steak tartare -----	r135
<i>tarragon mayo, rocket, capers, red onion, salt cured egg yolk, parmesan</i>	
butter lettuce salad -----	r95
<i>caramelized walnuts, poached pear, rozendal vinegar & blue cheese dressing</i>	
tomato salad -----	r125
<i>marinated zandam fior de latte, basil, olive oil</i>	
cucumber salad -----	r95
<i>summer melon, mint, sesame, chickpea puree, avo, spicy lemon dressing (vegan)</i>	

mains

roasted seabass -----	r295
<i>jasper roasted seabass, pan fried gnocchi, basil pesto, chilli & pernod cream</i>	
seafood risotto -----	r255
<i>pea and spinach risotto, garlic fried prawns, squid, seafood sauce, parmesan</i>	
mushroom risotto -----	r185
<i>sautéed exotic mushrooms, baby spinach, honey-thyme crème, parmesan</i>	

pork belly ----- **r235**
salt-sugar cured, roasted pork belly, crispy pancetta, chili-ginger caramel, pommes puree, pickled red cabbage with fennel seeds & cider jus

28 day matured chalmar sirloin steak ----- **r245**
served with parmesan truffle fries
additional sauce:
bonemarrow bordelaise, peppercorn cream or creamy mushroom sauce----- **r45**

roasted kudu loin ----- **r295**
jasper roasted kudu loin, potato fondant, pear-saffron chutney, truffled parsnip, pepper jus

duck leg confit ----- **r265**
duck leg confit, spiced citrus jus, pommes puree, apple, mange tout, pancetta, garlic creme

chicken curry ----- **r190**
add prawns ----- **r55**
mild and spicy butter chicken curry, coriander-mint-jalapeno yoghurt & jewelled rice

beef fillet ----- **r295**
mushroom ravioli, glazed turnips, seasonal vegetables, bone marrow bordelaise sauce

mushroom gnocchi ----- **r185**
pan fried gnocchi, sautéed mushrooms, butternut, beurre noisette & pumpkin seed pesto, mushroom-taragon creme

sides

cinnamon glazed sweet potato -----	r45
potato puree -----	r45
parmesan truffle fries -----	r45
spring leaf salad with mustard dressing -----	r45

desserts

dark chocolate pave ----- **r105**
salted caramel ganache, coffee sorbet, raspberry crème, hazelnut praline

lemon & fig ----- **r85**
lemon poppy seed cake, roasted figs, olive oil, lemon curd, amasi ice cream

malva pudding ----- **r85**
malva pudding, amarula ice cream, poached naartjie & crème anglaise

dulce de leche crème brulee ----- **r85**

vanilla buttermilk panna cotta ----- **r95**
macerated berries, meringue, honeycomb