

INTRODUCTION

Our kitchen is all about a journey, a journey with many new and sometimes unexpected variables and it is for this reason that we come back inspired and motivated every day.

When a new dish is created it starts with one single idea that flows into the next idea and so the process continues, an evolution with a multitude of possibilities...

The foundation of our process starts with respect, respect for the ingredient, respect for the process, respect for the end product and respect for the guest.

The majority of our ingredients are sourced locally and prepared using a wide range of modern as well as classical cooking methods.

Executive Chef - Rudi Liebenberg

Inquire about dining in the heart of the hotel kitchen at our Chef's Table Restaurant
5 course dinner at R745 pp / wine paring R1285 pp / bookings essential



DINNER MENU

Monday – Saturday • dinner served from 18:30pm – 22:00pm •
10% service charge will be added to tables of 8 and more

STARTERS

Beef carpaccio

parmesan | charred brinjal paste | pickled celeriac | rocket
celeriace yoghurt

R145

Seabass crudo

andante olive oil | kohlrabi | basil | lemon verbena jelly

R130

“Argentinian pink prawn curry”

coconut rice | green mango atchar | buffalo milk curd | curry leaf dressing

Starter/Main

R165/R325

Raw beetroot, turnip and radish salad ¥

home made feta cheese |! Nara oil | Eugenia berries

R120

Cape indigenous greens ʒ

spekboom | dandelions | dune spinach | kale | purslane | avocado
wild garlic chips | sour fig dressing

R120

Shave raw mushrooms ¥

wilted dune spinach | granny smith apple | jun kombucha and caper vinaigrette
fresh honey | mushroom cracker

R120

Heirloom tomato, plum and baby fig salad ʒ, ʒ

aged balsamic | toasted pine nuts | basil and fresh tomato dressing | wood sorrel

R120

Cold seafood platter for two

Argentinian pink prawns | cold smoked seabass | smoked salmon | mussels
oyster | crisp greens | marie rose dressing | tartar sauce | aioli

R800

Fresh West Coast oysters

6/12 oysters

lemon | mignonette | tabasco

R145/R250

Caviar

potato blinis | egg | chives | onion | sour cream | toast

R2500

Nuts ʒ Vegetarian ¥ Vegan ʒ

MAIN COURSES

Grilled grass fed beef fillet 250g hand cut fries béarnaise sauce crumbed bone marrow chef's salad	R365
Pan fried red drum seabass quinoa salad cracked chickpeas radish lime heirloom tomatoes	R250
Grilled springbok ⁿ roasted baby beetroot gorgonzola pulled braised shank baby figs pecan praline	R250
Pan fried duck breast pak choi sesame seeds duck confit dumplings duck and jasmine jus	R250
Pan roasted lamb loin crispy sweetbreads cabbage salad cumin crushed potato labneh pickled onion caper jus	R250
Mushroom and brinjal terrine ^{z, ¥, n} chickpeas roasted cauliflower rice fried brinjal pokora red lentil purée	R140
Autumn squash cooked in coals [¥] toasted pumpkin seeds sunflower shoots sage butter	R130
Sago "risotto" ^{¥, n} fried rice noodles tobacco onions sago cracker cardamom milk spiced nuts peas	R130
Steamed mussels creamy white wine and parsley sauce toasted sour dough French fries	R210
Pan fried fish of the day crushed sweet potato stir fried greens lemon butter emulsion	R230

Nuts ⁿ Vegetarian [¥] Vegan ^z

DESSERTS

Chocolate Nyangbo torte ¹

chocolate & coco nib ice cream | whipped Chantilly | chocolate crème
coco nib praline

R95

Passion fruit and banana ¹

passion fruit crème | vanilla sablé | passion fruit curd | ginger jelly
banana & passion fruit sorbet

R95

Lemon and coconut ²

lemon cake | coconut sorbet | lime jelly | coconut crumble | lemon salsa

R95

Tonka bean and pear ¹

roasted white chocolate & tonka bean parfait | buckwheat blini | hazelnut dacquoise
pear and vanilla sorbet | caramelised pear

R95

Apple and walnut ¹

apple crème | walnut muesli streusel | apple gel | toasted walnut & caramélia

R95

Cheese board selection

selection of local artisanal cheese served with home-made pickles
preserves | breads | biscuits

R155

Nuts ¹ **Vegetarian** [¥] **Vegan** ^z
