



SET MENU

2 Course R695

3 Course R895

6 Course R1295

AMUSE-BOUCHE

STARTERS

Wasabi-infused Avocado

Served with black rice

Perfect Egg

Dried mushroom, buckwheat, oyster mushroom and tuile

Cured Salmon Gravlax

Citrus mascarpone, radishes, lemon confit and sesame seeds

MAIN COURSE

Rib Eye Steak

Butternut puree, baby carrots, onion rings and jus

Kingklip Fillet

Apple puree, butternut fondant and sauteed kale

Duck Breast

Beetroot puree, bulgur wheat, glazed beets, bok choy and jus

DESSERT

Chocolate Fondant

Served with vanilla ice-cream

Cheese Cake

Supreme citrus, kiwi, orange segments

PETIT FOUR