



AMUSE BOUCHE

*Cape Malay Curry crisps
Watermelon steak tartare*

WESTERN CAPE SHELLFISH

*Spicy oysters
Mussel Tom Ka
Abalone and harissa*

TUNA

*Tuna, fennel, dill, cucumber,
seavegetables and Granny Smith*

LEEK

*Potato, leek, verbena, seaweed and
camomille*

LINEFISH

*Porkhead, tomato, zucchini, basil and
humus*

PALATE CLEANSER

Grapefruit and amarula

KAROO LAMB

*Confit lamb neck, potato salad, pickled
vegetables and amasi*

CHEESE

*Goat cheese, pumpkin chakalaka and
macadamia nuts*

CHOCOLATE

*Chocolate, dulce de leche, mokka and
koeksister*

FRIANDISES

As nature dictates the rhythm of our
kitchen, the menu will evolve between now
and your visit.