



DINNER MENU

STARTERS

basil goat cheese phyllo tart - US\$

onion marmalade | slow roast tomatoes | basil pesto |
toasted pine nuts | micro greens

deconstructed sushi salad - US\$

cured salmon | sushi rice | seaweed | cucumber | pickled ginger |
micro greens | sushi mayo

buffalo mozzarella & roast grapes salad - US\$

crispy prosciutto | slow roast tomato | baby leaves
poppy seeds | grape vinaigrette

ostrich carpaccio - US\$

peppered ostrich carpaccio | parmesan whip | caper & parsley dressing |
parmesan shavings | rocket

biltong & mushroom soup - US\$

creamy velouté | buffalo biltong | truffle oil | biltong & garlic roll

curried pumpkin & lentil soup (v) - US\$

coconut cream | red pepper flakes



DINNER MENU

MAIN COURSES

chicken confit - US\$

baby potatoes | charred grilled broccoli and carrots
creamy garlic lemon grass soubise

duck breast - US\$

dates puree | butternut & feta mash | onions | orange glazed carrots | cognac jus.

double cooked pork belly - US\$

pressed pork belly | mustard potato mash | grapefruit marmalade | caramelized red cabbage
mint tempered balsamic prune glaze

beef duo - US\$

beef tenderloin | beef tongue | mushroom arancini | pea parsley puree |
peas & fine bean medley | red wine gel | port jus

pan seared tilapia - US\$

herb crushed potatoes | smoked eggplant puree | green beans |
blistered peppered tomato | sauce grenobloise

lamb pithivier pie - US\$

fondant potato | chickpea puree | baby carrots | lamb jus



VEGETARIAN AND PASTA

mushroom risotto - US\$

frizzled leeks | truffle oil | parmesan cheese

shrimp fettucine - US\$

squid ink pasta fettuccine | parmesan cheese | rocket

eggplant cannelloni - US\$

creamy barley & spinach filling | tomato fondue | rocket



DINNER MENU

DESSERTS

coffee chocolate fondant - US\$

coffee & chocolate lava cake | amarula reduction
crushed honeycomb | vanilla pod ice cream

flexi ganache - US\$

caramel popcorn | meringue | caramel ice cream

espresso martini baked cheesecake - US\$

whipped cream | fresh berries

pineapple with ginger beer sorbet - US\$

candied pineapple