

M E N U

SOURDOUGH, WHIPPED HOMEMADE BUTTER
PAMPOENKOEKIES, SALTED CARAMEL
CHICKEN LIVER PARFAIT, RASPBERRY CHUTNEY

CORN CHOWDER, BEURRE NOISETTE TRUFFLE FOAM
BRIOCHE SOLDIER, TOASTED CORN-ON-THE-COB BUTTER

TROUT & TUNA CRUDO, GARDEN FLOWERS,
CONFIT EGG YOLK SESAME SAUCE, LUMPFISH CAVIAR

SATAY AYAM, PEANUT BUTTER ESPUMA, CRISPY CHICKEN SKIN,
ROASTED ONION WAFER, PICKLED CORIANDER & CABBAGE SALAD

KINGKLIP, ARROZ MELOSA WITH PRAWNS, SQUID & MUSSELS

BEEF FILLET, RED WINE MUSHROOM JUS, PICKLED MUSHROOMS, SMOKED TOMATOES,
SPICED RED PEPPER PESTO, CARAMELIZED ONION & AGED CHEDDAR POTATO CREAM

MATURED CHEDDAR PANNA COTTA, PASSIONFRUIT POACHED PEAR,
PARMESAN, BLUEBERRY DUST, HONEYCOMB

ESPRESSO MALVA, ALMOND OLIVE OIL ICE CREAM,
70% CHOCOLATE MOUSSE, ALMOND TUILE

R 795 PP

A DISCRETIONARY 12% SERVICE CHARGE WILL BE ADDED TO ALL BILLS
VEGETARIAN OPTIONS AVAILABLE WHEN CONFIRMED AT TIME OF BOOKING
REGRETTABLY NO VEGAN, ALCOHOL OR ALLIUM FREE MENU AVAILABLE