

The background is a complex marbled paper pattern. It features swirling, organic shapes in various shades of blue, from light sky blue to deep teal and navy. Interspersed among these are thin, delicate veins and larger patches of a light, dusty blue-grey. Small, irregular specks of gold or bronze are scattered throughout, adding a touch of luxury and texture to the overall design.

Dinner Menu



"All great chefs have two things in common.

First, they respect nature as the true artist, and they are just cooks.

Second, everything that they do is an extension of them as a person."

- MARCO PIERRE WHITE

Starters

OYSTERS

3 Medium Saldana Bay oysters, mignonette dressing, lemon

98

CRISPY CALAMARI

Fried baby squid, spiced roast pineapple, szechuan pepper & preserved ginger

120

TOGARASHI TUNA

Sashimi tuna, togarashi dressing, avocado, Asian micro leaf salad
crispy wonton crackers, ponzu aioli

135

Vegetarian Starters

ROAST BUTTERNUT SOUP ✓

Creamy roast butternut & pumpkin soup, garlic croutons
seed sprinkle & creme fraiche

75

FRIED CAMEMBERT ✓

Deep fried camembert, turmeric crostini, roast nut & fig salsa, rocket

105

BUTTERNUT & SAGE RISOTTO ✓

Butternut risotto, sage, crumbed blue cheese, crunchy pumpkin pip

95

JAPANESE BEEF SHORT RIB

Japanese pulled beef short rib, roast bone marrow, pickles
coriander, spring onion & chilli

120

PRESSED PORK BELLY

Slow cooked pork belly, pickled fennel slaw, rocket, walnut & apple gel

110

BEEF TONGUE

Thinly sliced beef tongue, Cape Malay pickled cabbage
sunblush tomato, spiced walnuts

95





Salads

GREEK SALAD ✓

Mixed leaves, cucumber, tomato, feta cheese, olives & balsamic dressing

60 / 135

FRENCH SALAD ✓

Heritage tomato, mixed leaves, cucumber, red onion & citrus dressing

60 / 135

MEDITERRANEAN CHICKPEA SALAD ✓

Mixed leaves, rocket, chickpeas, heritage tomatoes, cucumber, red pepper feta cheese, red onion, olives & citrus dressing

110

BROCCOLI & AVOCADO SALAD ✓

Heritage tomatoes, rocket, garlic croutons, avocado, broccoli, cucumber pickles, toasted almonds, spiced walnuts & nicoise dressing

125

SEARED NORWEGIAN SALMON

Fresh Norwegian salmon, Thai salad, mung bean shoots, mint, basil, coriander chilli, toasted sesame dressing, ponzu aioli

175

Vegetarian Mains

GNOCCHI ✓

Fried potato gnocchi, roast butternut, smoked chipotle aubergine relish red pepper smoor, baby spinach, toasted almonds

170

BROCCOLI & GOATS CHEESE LINGUINE ✓

Broccoli florets, baby marrow, creamy chevin goats cheese spekboom pesto, crunchy pumpkin pip, gremolata

180

MUSHROOM RISOTTO ✓

Exotic mushroom risotto, parmesan, truffle oil

185

Meat & Seafood

SAFFRON PAELLA 235

Spanish saffron paella, prawns, baby squid, half shell mussels chorizo & peas

LINE CAUGHT FISH 245

Pan fried ginger & mirin glazed line fish, sesame sweet potatoes, half shell mussels lime infused coconut cream sauce, tender stem broccoli

SAUTEED PRAWNS 360G 295

Paprika butter sauteed large prawns, Asian slaw, rustic chips
roast garlic aioli, lemon wedges

South African Favourites

KUDU FILLET 230

Grilled Kudu fillet, biltong mash, poached brandy apricots, port wine jus, tenderstem broccoli

OYSTER OSTRICH FILLET 240

200g ostrich fillet, exotic mushrooms, parsnip cream, pomme anne
tender stem broccoli, cafe au lait sauce

KAROO LAMB CHOPS 295

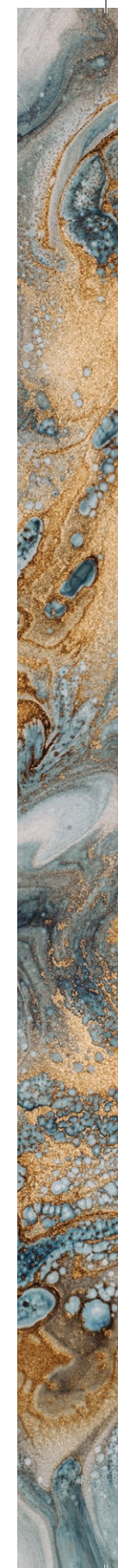
Roast sweet potatoes, rocket, candied nuts, feta, goats cheese, red onion
salsa verde & sweet balsamic glaze

BEEF SHIN PAPPARDELLE 225

White wine braised beef shin ragu, sauteed mushrooms, rainbow carrots, fresh pappardelle

PICKLED EISBEIN 230

Honey glazed eisbein, whole grain mustard mash
Sauerkraut, German mustard & pork crackling





Curry

TANDOORI CHICKEN CURRY

195

Red tandoori chicken curry, raita, fried onion rings, fresh naan
lemon scented turmeric rice, tamarind chutney

SMOKED LAMB CURRY

260

South Indian smoked lamb curry, saffron roast potato, minted fragrant basmati rice
coriander, salsa, raita & poppadom

From the Grill

All served with roast bone marrow

HONEY GLAZED KASSLER CHOPS 360G

180

FILLET 200G

225

RUMP 250G

180

SIRLOIN 350G

200

KAROO LAMB CHOPS 360G

250

Sides & Sauces

RUSTIC CHIPS

40

SWEET POTATO FRIES

40

ROAST BONE MARROW

40

SEASONAL SAUTÉED VEGETABLES

60

WHOLE GRAIN MUSTARD MASH

40

GREEN PEPPERCORN SAUCE

40

EXOTIC MUSHROOM SAUCE

40

BLUE CHEESE & FIG SAUCE

40

CAFE AU LAIT

40

Desserts

ARTISAN ICE CREAM

A selection of artisan ice creams per scoop

40

LITCHI & PINEAPPLE

Vegan litchi sorbet, spiced roast pineapple

75

CREME BRULEE

Vanilla creme brulee, beetroot dust, burnt swiss meringue, fresh berries

85

APPLE CRUMBLE

Spiced apple & raisin nut crumble, salted caramel ice cream

85

PAIN PERDU

Creme anglaise soaked brioche, baked & caramelised, ginger nut crumb
Tonka bean ice cream

95

DARK CHOCOLATE MOUSSE

Decadent chocolate mousse, deep fried chocolate ganache
white chocolate shavings, sesame brittle, berry gel

95

Dessert Cocktails

DON PEDRO

90

SALTED CARAMEL BAILEYS DON PEDRO

90

HAZELNUT ESPRESSO MARTINI

90

IRISH COFFEE

90





Whiskey

CHIVAS REGAL BLENDED SCOTCH WHISKY	40
MONKEY SHOULDER BLENDED MALT	45
GLENLIVET 'THE FOUNDERS RESERVE' SINGLE MALT SCOTCH WHISKY	60
LAPHROAIG SINGLE MALT SCOTCH WHISKY	70
JAMESON SELECT RESERVE TRIPPLE DISTILLED, BARREL AGED	70
GLENMORANGIE NECTAR D'OR TEN YEAR MATURATION WHITE-OAK CASKS	95

Liquers

SOUTH AFRICAN AMARULA CREAM	25
BAILEYS IRISH CREAM	30
FRANGELICO HAZELNUT LIQUEUR	35
KAHLUA COFFEE FLAVORED LIQUEUR	35
DISARONNO ALMOND SCENTED LIQUEUR	40
COINTREAU ORANGE LIQUEUR	40
DRAMBUIE WHISKEY LIQUEUR	40

Brandy & Cognac

HENNESEY VS	60
VAN RYN'S 15YR	75
BOPLAAS POSTILL RESERVE BRANDY 17 YR	95
HENNESEY VSOP	105

Port, Sherry, Dessert Wine

(50ml Serving)

DE KRANS CAPE RUBY PORT	40
DE KRANS CAPE TAWNY PORT	70
KEN FORRESTER NOBLE LATE HARVEST	160

*"Gastronomy is the greatest form of therapy
that anyone can be exposed to."*

- MARCO PIERRE WHITE





Cocktails

LITCHI BOMB

A fruity champagne cocktail bursting with fresh litchi & hints of rosewater

95

MIXED BERRY MOJITO

A refreshing cocktail of white rum, fresh lime & sweet muddled mint with hints of fresh berries

95

STRAWBERRY DAIQUIRI

Another classically refreshing blend of rum & strawberry flavours

95

PIMMS DADDY

This classic is crammed full of juicy fruit aromatic mint & lemonade

95

APEROL SPRITZ

A thirst quencher of note - sparkling wine, aperol fresh orange slices & a dash of soda

95

SILVER PINEAPPLE

Rum laced and full flavoured, with pineapple balanced by white wine & zesty lime

95

MARGARITA

A delightful blend of tequila, triple sec & lime juice

95

COSMOPOLITAN

Citron vodka, triple sec, lime juice shaken with cranberry juice

95

CLASSIC MOJITO

Stripped down to just the bare essentials, rum, lime juice sugar, soda water & mint

95

WHISKEY SOUR

Classic cocktail that dates back to the 1870's a whiskey sour is a shaken mix of whiskey, lemon juice, sugar syrup & egg white

95

STRAWBERRY VODKA COCKTAIL

This is on the sweeter side, made with Belvedere vodka, simple syrup and muddled with a good handful of strawberries

95

Cocktails

NEW YORK SOURS

The perfect balance of fruity red wine and smoky-sweet bourbon the New York Sour cocktail is a classic for a reason

95

AMERETTO SOURS

This Amaretto Sour cocktail recipe highlights the flavor balance that can be achieved with Amaretto, and fresh lemon juice

95

CHARGING STATION

Charge up your evening with the Charging Station cocktail. The night is yours & its electric!

95

SILKY WHITE CHOCOLATINI

White Chocolate Martini is a beautiful dessert martini made with a perfect combination of white chocolate liqueur & vanilla vodka

95

FLOWERY EXPLOSION

This cocktail bomb contains real edible flowers with floral gin & sparkling wine

95

DIRTY SHIRLEY

A Dirty Shirley cocktail is the grown-up version of your favourite mocktail - the Shirley Temple

95

SOUTH AFRICAN PEACH AND BERRY ICE TEA

A Popular Rooibos-inspired cocktail includes Brandy & Rooibos Richeleu brandy

95

DARK 'N' STORMY

This drink is very similar to the Moscow Mule except that the Dark 'n' Stormy has dark rum instead of vodka

95

MANGO MARGARITA

Sweet, refreshing, frosty & delicious

95

BERRY FESTIVE DIRTY WHITE RUSSIAN

Get festive & naughty with our version of the White Russian

95

Turn over to see our *non-alcoholic cocktails*





Non-Alcoholic Cocktails

BERRY CRUSH

Seasonal berries, homemade lemonade, fresh mint

70

MIXED BERRY MOJITO

A refreshing cocktail of fresh lime, sweet muddled mint with hints of fresh berries & soda

70

COOL CUCUMBER MOJITO

Fresh mint, lemon slices, simple syrup, soda & fresh cucumber

70

APPLE GINGER SNAP

Freshly muddled ginger & cloudy apple juice will leave you refreshed on a hot summer's day

70

FRUIT SHERBETS

A delightful blend of fruit sorbet & fruit juice
(please check with your waiter on the availability of flavours)

70