

PLATED DINNER OPTIONS:

STARTERS:

- Prawn ceviche served with tomato and fennel gazpacho, pickled cucumber and rocket flowers
- Seared foie gras served with roast nectarine puree, almond and thyme crumble and lemon brioche
- Locally made buffalo mozzarella with confit heirloom tomatoes, basil ice and grilled ciabatta
- Crayfish tartar with miso mayo, pickled ginger and gaufrette chips
- Chicken liver parfait served with black cherry compote and rye crisps
- Potato gnocchi sautéed with escargot, pancetta, shitake mushrooms and roast garlic
- Smoked crocodile carpaccio served with white peach salsa, rocket pesto, lime and rocket sprouts
- Grilled karoo lamb loin salad with white-flesh nectarines, toasted almonds and thyme vinaigrette
- Seared scallops with cauliflower puree, sautéed forest mushrooms and crispy bacon
- Thai-red butternut soup served with pickled coconut, roasted cashew nuts and basil sprouts
- Roast beetroot and caramelized red onion tart served with a toasted walnut and thyme salad
- Summer pea risotto served with pickled fennel, grilled scallops and chorizo
- Butter-poached crayfish served in a Malaysian laksa with sautéed Soba noodles, pak choi and coriander

MAINS:

- Confit duck leg with Rooibos-poached apricots, sautéed green beans and pearl barley risotto
- Grilled Karoo lamb rump served with crushed sweet potatoes, grilled red onion and salad Verde
- Saffron potato gnocchi served with curried cherry tomatoes, sautéed shitake mushrooms, saag and organic labneh
- Market line fish with a clam and corn chowder braaied baby leeks and salmon caviar
- Winter vegetable cassoulet with braised butter beans, roasted young onions, confit tomatoes and forest mushroom croquettes
- Pan-seared duck breast with roasted Jerusalem artichokes, green olives, candied lemon and bulghar wheat
- Grilled dry-aged beef fillet, sautéed baby spinach, smoked mash potato and grilled asparagus
- Butter-poached crayfish served on squid ink tagliatelle with lemon and white wine
- Grilled free-range chicken breast served with pearl barley and butternut risotto, roast shallots and fresh rocket
- Twice-roast pork belly served with seared scallops, parsnip puree and caramelized baby onions
- Roast leg of Guinea fowl served with sautéed chanterelle mushrooms, fondant potato, bone marrow and black truffle
- Organic rainbow chard and ricotta gnudi, served with roast young vegetables, braised leeks poached duck egg and brown truffle butter

DESSERTS:

- Passion fruit cheese cake served with passion fruit noisette curd and litchi granite
- Amasi panna cotta with naartjie sorbet and cardamom doughnuts
- Milk chocolate bar, cashew nut brittle and vanilla ice cream served with cherry marshmallow
- Amarula crème brulée with macadamia brittle, candied orange and vanilla ice cream
- Warm Treacle tart served with clotted cream
- 71% Dark chocolate and banana Sunday with salted caramel and peanut brittle
- Chocolate nemesis served with earl grey ice cream and almond brittle
- Summer berry salad served with litchi granite and a Champagne sabayon
- Twice baked cheese soufflé, watercress, pickled carrot and hazelnut salad (cheese course)