

CYRA

LEMON BREAD

miso butter

&

BEEF | MUSHROOM TARTARE

SAVOURY DONUT

parmesan | parsley

Silverthorn River Dragon Brut MCC

TOMATO

marinated tomatoes | smoked tomato jelly |

fennel aioli | garden herbs

Zevenwacht Chardonnay

SEABASS

pan fried seabass | leek & white sesame creme |

seaweed crisp | lemon gel

Usana Pinot Gris

BEEF

seared beef fillet | million layer potatoes |

walnut cream | shitake jam | truffle jus

Le Chant Red Blend

NECTARINE

cardamom cheesecake | coconut sorbet |

nectarine | hibiscus

Silverthorn MCC & Hibiscus

Food only pp R1050

Food & wine pairing pp R1700

Kindly note, the menu is subject to change
with season availability of produce and without notice.
A discretionary 12.5% service charge will be added to the bill.