



Sample Menu

Fresh Saldanha bay oysters on arrival
Pepper and coriander cured "Boran" beef sirloin
roasted plum purée, fig, goats milk labneh crudités

--

Foraged salad
With eugenia, nasturtium, spek boom, water-berry, sorrel flowers, fennel salad
with a sour fig and mint dressing

--

Chicken of the woods, scallop and cauliflower

--

Seared tuna served with a tomato, olive, chorizo and calamari sauce

--

Joostenberg vlakke duck
pan fried breast, duck sausage, beluga lentils with duck liver parfait, sweet and
sour cherry jus

--

Blue cheese marinated beef sirloin
Served with béarnaise sauce

--

Three goats cheeses
tanglewood, ash, pépé bûche

--

Valrhona chocolate and orange marquise
chocolate sorbet, strawberry pate de fruit

--

Tea and coffee