

DINNER MENU

Monday – Saturday • dinner served from 18:30pm – 22:30pm •
10% service charge will be added to tables of 8 and more

STARTERS

Seared duck breast ¹ macadamia nuts crust confit liver “corn dog” date and celery purée salted pear	R125
Cold smoked seabass spekboom black garlic basil chorizo crispy fried potato	R130
“Argentinian pink prawn curry” coconut rice lemon atchar buffalo milk curd curry leaf dressing Starter/Main	R155/R295
Spring vegetable salad broad beans fresh peas mange tout asparagus smoked ham and green chilli espuma parmesan	R140
Baby beetroot and pickled carrot salad ¹ ² cumin and pecan nut praline labneh chakalaka crumble	R130
Cold seafood platter for two Argentinian pink prawns cold smoked seabass smoked salmon mussels oyster with crisp greens Mari rose dressing tartar sauce aioli	R750
Fresh West Coast oysters 6/12 oysters lemon mignonette tabasco	R145/R250
Caviar potato blinis egg chives onion sour cream rye melba	R2500

MAIN COURSES

Grilled aged grass fed beef sirloin 300g hand cut fries béarnaise sauce crumbed bone marrow chef’s salad	R350
Poached Seabass seaweed potato charred sweet corn steamed mussels tender stem broccoli	R270
Grilled springbok loin roasted baby beetroot wild spinach purée sweet potato pave braised shank stuffed onion	R250
Slow cooked Rolbaken chicken roulade prosciutto globe artichoke tortelloni grilled white asparagus nasturtium leaves	R190
Pan roasted lamb loin spring vegetables burnt onion purée confit lamb neck pie lamb kidney jus	R250
Eggplant press with aged balsamic ² ¹ mustard chickpeas grilled brinjal paste fried brinjal pokora white asparagus hummus	R140

DESSERTS

Salted caramel peanut ¹ crunchie peanut butter parfait salted caramel ice cream lemon caramel vanilla crumble peanut crunch	R95
Whiskey coffee and chocolate Whiskey cremeux whiskey ice cream coffee sponge bitter chocolate tuille whiskey jelly	R95
Spicy coconut and pineapple Spicy marinated pineapple coconut gel coconut & lime sorbet spiced coconut malay koeksister	R95
Chilled vanilla cheesecake with apple green apple sorbet candied apple preserve dehydrated meringue crisps cinnamon crème	R95
Vegan almond panacotta ² maple & almond sorbet almond glass tuille almond oat crumble almond crème	R95
Mount Nelson cheese fondue home-made pickles radish apple home-made breads	R270

Nuts¹ **Vegetarian**² **Vegan**³

Inquire about dining in the heart of the hotel kitchen at our Chef’s Table Restaurant
5 course dinner at R655 pp / wine paring R1155 pp / bookings essential

