



Arendsig Food & Wine pairing menu

Starters

Paired with Chardonnay

Crisp salt and pepper squid, delicately fried and served with a refreshing green apple slaw and subtle notes of pickled ginger

Palate Cleanser

Paired with Sauvignon Blanc

A light, refreshing sorbet to awaken the palate

Mains

Paired with Shiraz

Slow-braised osso bucco, tender and deeply flavourful, served with velvety creamy mashed potato, seasonal green vegetables, and a fragrant star anise reduction

Dessert

Paired with Pinotage

Decadent dark chocolate parfait, complemented by golden honeycomb and a luscious salted caramel sauce

R550 per person

Bookings essential

Reservations@thegrandhotel.co.za

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