



CHRISTMAS MENU

HENDRIK LODEWYK MCC

FIRST TASTES

wagyu tataki, young ginger, sesame & soy vinaigrette

or

buratta & macerated heirloom tomatoes, tomato-basil consommé,
ponzu marinated cherries, fermented spekboom

or

kingfish ceviche, garden mint & tomato oils, coriander, capsicum puree,
birds eye chili, coconut milk, lemon pearls

MAIN PLATES

beef ribeye, cardamom carrot puree

or

herb-crusted line fish, dashi beurre blanc

or

charred broccolini & heirloom carrots, hummus, zaatar, umami jus

FEAST AT THE TABLE

bokkom salad, sourdough croutons, sun-dried tomato, parmesan, salad leaves, garlic dressing

grilled summer vegetables, chickpeas, feta, pumpkin seeds, lemon vinaigrette

roasted baby potato salad, homemade chimichurri

SWEET TREATS

pavlova, chantilly cream, fresh macerated berries, berry coulis

or

french dark chocolate tart, chocolate cremeux, valrhona pearls

or

pistachio paris brest, pistachio crème mousseline, choux pastry, chocolate glaze, pistachio crumble

TREATS & COFFEE