



## A LA CARTE WINTER MENU

### TO SHARE

**charcuterie board**, homemade pancetta, biltong, droewors, cured salami, petite salad, duck liver parfait with onion marmalade, pickles, brioche bread

- 240 -

**grazing board**, babaganoush, humus, lemon & chive labneh, marinated olives, toasted mixed nuts, mezze vegetables, seed crackers, sourdough

- 180 -

**pêcheur platter**, homemade smoked mussels, crispy patagonian squid, smoked trout ribbons, snoek pate, wild rocket, lemon pepper dressing, rye bread

- 260 -

### STARTERS

**langbaken sunset & pomegranate autumn salad**, baby heirloom tomatoes, fig preserve, marinated calamata olives, mustard drizzle

- 160 -

**fresh saldanha bay mussels**, coconut broth, lemongrass, ginger, chilli

- 170 -

**slow braised oxtail medallions**, spiced pumpkin and pearl barley spring roll, onion soubise, pumpkin puree

- 195 -

**seared tuna**, pickled kohlrabi, avocado puree, orange gel, citrus ponzu, arugula, melba crisp

- 190 -

**white pepper chicken steamed bun**, umami broth, grilled oyster mushroom

- 175 -



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### MAINS

**pan-fried line fish**, salt and vinegar gnocchi, oven roasted baby tomatoes, braised fennel, lemon beurre blanc, dill oil

- 275 -

**braised and smoked beef cheek**, confit potato, candied butternut, wombok, beef au jus

- 285 -

**homemade basil linguine**, napolitana, matured gruberg foam, basil oil

- 220 -

**cape malay chicken & prawn curry**, pineapple atchar, lemon preserve, fragrant rice

- 260 -

**lemongrass glazed pork-belly**, charred red cabbage, miso cream, celeriac ribbons, ginger & lemongrass foam

- 265 -

### DESSERTS

**malva**, crème anglaise, artemisia ice cream

- 105 -

**baked apple tarte tin**, cinnamon, star anise, cinnamon Chantilly

- 110 -

**molten chocolate cake**, preserved lilly pilly, cocoa nibs

- 120 -

**lime & passion-fruit burnt basque cheesecake**, cream cheese sorbet

- 115 -

**opera layered coffee mousse cake**, kahlua ice cream

- 120 -

**petite fromage**, blue cheese mousse, carrot dusted goats cheese, gruberg, red wine poached grapes, lavender savoury biscuit

- 120 -



## A LA CARTE WINTER MENU

### AFTER THOUGHT . . .

slanghoek red muscadel

- 40 -

pierre jourdan ratafia

- 50 -

rickety bridge noble late harvest

- 65 -

dom pedro - jameson | bains | kahlua | amarula

- 60 -

irish coffee - jameson | bains

- 50 -

kahlua coffee

- 50 -

courvoisier cognac

- 70 -

glenfiddich 12yr malt

- 70 -