

Mothers Day Set Menu

By Head Chef Anvor Fortuin



3 Fresh Dressed west coast oysters With
Mignonette | Asian Or Ponzu

R150

(Suggested pairing, Grande Provence Brut Rose)

Carrot ginger soup

Wakame poached line fish, coriander, pak choi, bean
curd, lime sauce

(Suggested pairing, Grande Provence Chenin Blanc)

Ox-Tongue tortellini, smoked venison, celeriac,
horseradish, biltong, jalapeño, pickled onion & bone broth

(Suggested pairing, Grande Provence Cabernet Sauvignon)



Aged beef fillet, braised beef brisket, cafe au lait, charred
tender stem broccoli, baby leek, grilled carrot, biltong, jus

(Suggested pairing, Grande Provence Shiraz)

Sous vide rack lamb, turkey ballotine, Buttered Vegetables,
Green Chutney, Roasted Buckwheat, Mushroom, Jus

(Suggested Pairing Grande Provence Red)

Juniper smoked duck breast, liver parfait, confit duck,
gooseberry, honey glazed turnips, carrot, jus de canard

(Suggested pairing, Grande Provence Merlot)



Line fish, squid, baby gem, courgette, grilled sweet potato,
seafood chowder, snap pea, fennel blanc
(Suggested Pairing Grande Provence White)

Corn risotto, buttered sweetcorn, smoked cheese, popped
sorghum, lemon truffle
(Suggested pairing, Grande Provence Chardonnay)



Frozen honeycomb parfait, Chocolate Twig, Lemon Curd,
White Chocolate Snow, Passion Fruit Gelato
(Suggested pairing, Grande Provence Muscato)

70% Valrhona dark chocolate fondant, caramelized
white chocolate mousse, sesame vanilla bean
popsicle pistachio gelato
(Suggested pairing, Grande Provence Muscato)



Sides @ R75

Seasonal salad / Rustic fries / Herb mash



2 - Course : R580 Per person

3 - Course : R650 Per person

