



*- Starters -*

Saldanha Bay mussels steamed in white wine, garlic, parsley and cream.

*or*

Bistro snails with parsley, garlic and hazelnut butter.

*or*

Vintage avocado Ritz.

*or*

Cream of wild mushroom soup with truffle.

*- Main Courses -*

Springbok shanks with roasted apple, butternut and brandy.

*or*

Baby corn and sweet potato stew with coconut, lime and spinach.

Served with fragrant rice.

*or*

Signature roast lamb rack with beetroot, roasted onions, pear wedges and red wine sauce.

*or*

Signature roast loin of Kingklip with a lemon thyme and hazelnut crust.

Served on sautéed spinach and fennel-roasted tomatoes.

*- Dessert -*

Apple and blackberry crumble with lemon curd and fresh cream.

*or*

Traditional malva pudding with a Van der Hum custard.

*or*

Warm, soft centered dark chocolate pudding with raspberries.

*or*

Frozen rose-scented nougat with Mesopotamian fruits, pomegranate berries and pistachio nuts.

**R300 PER PERSON**