

Date Night

PLATES MADE FOR SHARING

4 Course Tasting Menu

795 per couple

DATE NIGHT DRINKS:

Complimentary Welcome Drink

Aperol Spritz

Wine & Bubbles

Cinzano Prosecco – 425

Paul Wallace 'Little Flirt'
Sauvignon Blanc 2023 – 295

Jordan Dry Rose 2023 – 295

Cederberg Merlot Shiraz 2021 – 295

BREAD 40

Hokkaido milk buns, flavoured butter, cumin hummus

OYSTERS 80

Saldanha Bay oyster, strawberry, chilli mignonette, candied ginger, lemon foam, nori

4 COURSE TASTING MENU 795 per couple

COURSE 1

(choice of one per person)

West Coast Mussels, cauliflower & blue cheese velouté, pancetta, cauliflower cous cous, squid-ink

Pickled & Crispy Squid, moong dhal, lemon atchar, curry leaf, cumin labneh, rice cracker

Octopus Bolognaise Tortellini, gremolata, candied lemon, brie custard, biltong floss, crispy squid

Woodfired Tenderstem Broccoli, spiced broccoli velouté, moong dhal, pickled onion, walnut relish

COURSE 2

(choice of one per person)

Confit Duck Dumpling, black garlic, mango chutney, tom yum sauce, coriander

Midlands Pork Neck, gooseberry chutney, sherry & maple glaze, mustard onion, apple, macadamia, crispy pork skin

Truffled Potato Gnocchi, spinach, exotic mushroom, crispy onion, granola, grano padano

COURSE 3

(choice of one per person)

Beef Ragu Agnolotti, egg taffy, smoked napolitana, salsa verde, parmesan crisp

Fresh Market Fish, smoked cashew & sweetcorn succotash, cashew butter, tom yum, bok choi

Miso Roasted Aubergine, pickled blackberry, miso, goat's chevin, peanut, pistachio cream

DESSERT

(choice of one per person)

Strawberries & Cream, vanilla panna cotta, sumac meringue, confit strawberries, amaretti biscuits, milk foam

Dark Chocolate & Burnt Orange, whipped dark chocolate & brandy ganache, salted caramel mousse, hazelnut praline, burnt orange, choux tart