

MOTHER'S DAY

FOUR COURSE MENU

R675 per person

excludes drinks and gratuity

FIRST COURSE

Globe Artichoke

truffle emulsion, aged Grano Padano,
herb salad, porcini dust

Aged Beef Tartare

coal oil dressing, smoked egg yolk,
mustard leaf, garlic naan

Crispy Squid

moong dhal, lemon atchar, curry leaf,
cumin labneh, crispy wonton

SECOND COURSE

Confit Duck Dumplings

mango chutney, tom yum, chilli oil,
peanuts, crispy chicken skin

Butter Roasted Prawns

saffron risotto, chorizo, sweetcorn,
shellfish bisque

Tandoori Cauliflower

yeasted cauliflower, sultana,
minted labneh, salsa verde



THIRD COURSE

Kokstad Porcini

truffled gnocchi, crispy onions, granola,
spinach, spiced berries, Grano Padano

Fresh Market Fish

smoked mussel & sweetcorn succotash,
cashew butter, bok choy, tom yum

Dry Aged Whiskey Glazed Sirloin

sirloin roast served pink, Pomme Anna,
horseradish crème, salsa verde, heritage carrot

Karoo Lamb Duo

confit belly, roast rump, haricot beans,
salsa verde, black kale, jus

Midlands Chicken Thigh

truffled risotto, exotic mushroom, seasonal chutney,
porcini molasses, granola

Braaiied Pork Belly

Maple glazed, pomme purée, cranberry chutney,
brûlée onion, macadamia, pork skin popcorn

FOURTH COURSE

Chocolate Symphony

chocolate genoise, vanilla ganache, namelaka,
chocolate feuilletine, spiced pear

Strawberries & Cream

vanilla panna cotta, meringue, confit strawberries,
amaretti biscuits, milk foam, mint

Mango & Litchi

mango mousse, variation of litchi, frozen yoghurt,
mango, yoghurt crisp