

DINNER MENU

STARTERS

basil goat cheese phyllo tart – US\$14

onion marmalade | slow roast tomatoes | basil pesto |
toasted pine nuts | micro greens

deconstructed sushi salad – US\$14

cured salmon | sushi rice | seaweed | cucumber | pickled ginger |
micro greens | sushi mayo

burrata & roast grapes salad - US\$19

crispy prosciutto | slow roast tomato | baby leaves
poppy seeds | grape vinaigrette

ostrich carpaccio - US\$14

peppered ostrich carpaccio | parmesan whip | caper & parsley dressing | crostini |
parmesan shavings | rocket

biltong & mushroom soup - US\$10

creamy velouté | buffalo biltong | truffle oil | biltong & garlic roll

curried pumpkin & lentil soup (v) - US\$8

coconut cream | red pepper flakes

VEGETARIAN AND PASTA

mushroom risotto - US\$20

frizzled leeks | truffle oil | parmesan cheese

sea food fettucine - US\$20

squid pasta fettuccine | parmesan cheese | rocket

eggplant cannelloni - US\$20

creamy barley & spinach filling | tomato fondue | rocket

MAIN COURSES

chicken confit - US\$15

baby potatoes | charred grilled broccoli | carrots |
creamy garlic lemon grass soubise

duck breast - US\$25

dates puree | butternut & feta mash | onions | orange glazed carrots | cognac jus

double cooked pork belly - US\$20

pressed pork belly | mustard potato mash | grapefruit marmalade | caramelized red
cabbage | mint tempered balsamic prune glaze

beef duo - US\$20

beef tenderloin | beef tongue | mushroom arancini | pea parsley puree |
peas & fine bean medley | port jus

pan seared tilapia - US\$20

herb crushed potatoes | smoked eggplant puree | green beans |
blistered peppered tomato | sauce grenobloise.

lamb pithivier pie - US\$20

fondant potato | chickpea puree | baby carrots | lamb jus



DESSERTS

coffee chocolate fondant - US\$10

coffee & chocolate lava cake | amarula reduction
crushed honeycomb | vanilla pod ice cream

flexi ganache - US\$8

caramel popcorn | meringue | caramel ice cream

espresso martini baked cheesecake - US\$12

whipped cream | kahlua & coffee syrup | fresh berries

pineapple with coconut ice cream - US\$8

candied pineapple