

THREE COURSE MENU

STARTER

Tuna Tartare

Mango | Avocado | Ginger

Quail

Stuffed Leeks | Pickled Mustard Seeds | Red Grapes

Braised Onion

Daikon | Beetroot | Mushroom

MAIN

Melon

Turnip | Soy & Earl Grey

Sustainable line fish

Green Plantain Curry | Black Cauliflower Puree
| Gooseberry | Leek Cream

Springbok - Served Rare

Forest Mushroom | Pine Needle | Turnip |

DESSERT

Dark Chocolate and Vanilla

Raspberry | Cashew

Pumpkin

Spiced cake | Pumpkin croustillant | Pumpkin &
Citrus Ice Cream

White Chocolate and Banana

Raspberry | Hazelnut | Rum

R 750 per person

SEVEN COURSE TASTING MENU

Breakfast

Egg | Iberico | Shimeji | Paired with Quoin Rock White Blend

Salmon Ouroboros

Lemon | Parsley | Béarnaise | Paired with Knorhoek Chenin Blanc

Springbok and Vegetable Gazpacho

Celery | Carrot | Cashew nut | Paired with Namysto Rosé

Langoustine and Chorizo

Bouillabaisse | Leek | Paired with Quoin Rock Chardonnay

Chicken and Turnips

Beetroot | Garam Masala | Paired with Quoin Rock Shiraz

Mango

Strawberry | Ginger

White Chocolate and Banana

Raspberry | Hazelnut | Rum | Paired with Quoin Rock Vine Dried

R 1050 per person

R 1600 per person with wine

SEVEN COURSE VEGAN TASTING MENU

Braised Onion

Daikon | Beetroot | Mushroom | Paired with Quoin Rock White Blend

BBQ Celeriac

Passion Fruit | Parsley | Paired with Knorhoek Chenin Blanc

Orange Cannelloni

Lentil | Carrot | Almond Milk | Paired with Namysto Rosé

Aubergine

Courgette | Tomato | Red Pepper | Paired with Quoin Red Blend

Melon

Turnip | Soy & Earl Grey | Paired with Quoin Rock Shiraz

Mango

Strawberry | Ginger

Dark Chocolate and Vanilla

Raspberry | Cashew | Paired with Quoin Rock Vine Dried

R 1050 per person

R 1600 per person with wine