

FIVE COURSE TASTING MENU

Breakfast

Egg | Iberico | Shimeji

Paired with Quoin Rock White Blend

Salmon Ouroboros

Lemon | Parsley | Béarnaise

Paired with Knorhoek Chenin Blanc

Langoustine and Chorizo

Bouillabaisse | Leek

Paired with Quoin Rock Chardonnay

Chicken and Turnip

Beetroot | Garam Masala

Paired with Quoin Rock Shiraz

White Chocolate and Banana

Raspberry | Hazelnut | Rum

Paired with Quoin Rock Vine Dried

R 750 per person

R 1150 per person with wine

FIVE 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

Aubergine

Courgette | Tomato | Red Pepper

Paired with Quoin Rock Red Blend

Melon

Turnip | Soy & Earl Grey

Paired with Quoin Rock Shiraz

Dark Chocolate and Vanilla

Raspberry | Cashew

Paired with Quoin Rock Vine Dried

R 750 per person

R 1150 per person with wine