



SOUTH AFRICAN HERITAGE MENU

SMALL PLATES

chakalaka arancini, charred tomato foam

- 80 -

smoked snoek & sweet potato stack, rooibos & lemon sabayon

- 140 -

cape malay bobotie cigar, apricot gel, almond crisp

- 110 -

MAINS

karoo lamb loin, waterblommetjie & potato ragout, rosemary jus

- 295 -

cape malay spiced line fish, pickled salad, grilled sweet corn, saffron velouté

- 220 -

rooibos & pumpkin raviolo, sage & almond brown butter, citrus gel

- 190 -

DESSERT

amarula pannacotta, fynbos poached pear, honeycomb

- 135 -

koesister, cape malay spiced cream, buchu apricots

- 90 -

milk tart mille-feuille, cinnamon anglaise

- 90 -