

Valentine's day menu 2026

Amuse bouche

West coast oysters

Tobiko, cucumber jalapeno granita

Graham beck brut sparkling wine

Annabelle non-alcoholic cuvee rose

Bread course

Parmesan & herbed milk buns served with chili herbed butter

Starters

Ostrich carpaccio

Horseradish crème, pickled beet gel, garden herbs

Arrogant frog red blend

Langostine

Sweet corn bisque, charred salsa, lime preserve

Great heart chardonnay

Gnocchi

Potato gnocchi, semi dried tomato, basil, olive

Great heart chardonnay

Palette cleanser

Gazpacho

Watermelon, cucumber, basil, mint

Mains

Duck

Confit leg, asian greens, crispy spring onion pancake

Boschendal black angus

Fillet

Leek & peppercorn cream sauce, potato fondant, kale

Boschendal black angus

Seabass

Braised fennel, caramelised cauliflower puree, smoked bacon and spring onion salsa

De wetshof chardonnay

Roasted cauliflower

caramelised cauliflower puree, braised fennel, spring onion salsa

De wetshof chardonnay

Dessert

Dark chocolate brulee, pecan brittle, Campari & orange

Rietvallei Red Muscadel

Or

Mango mousse, coconut veil, white chocolate crumble

Rietvallei Red Muscadel

Friandise

Selection of Callebaut truffles

R2850 including wine pairing

R2100 without wine pairing