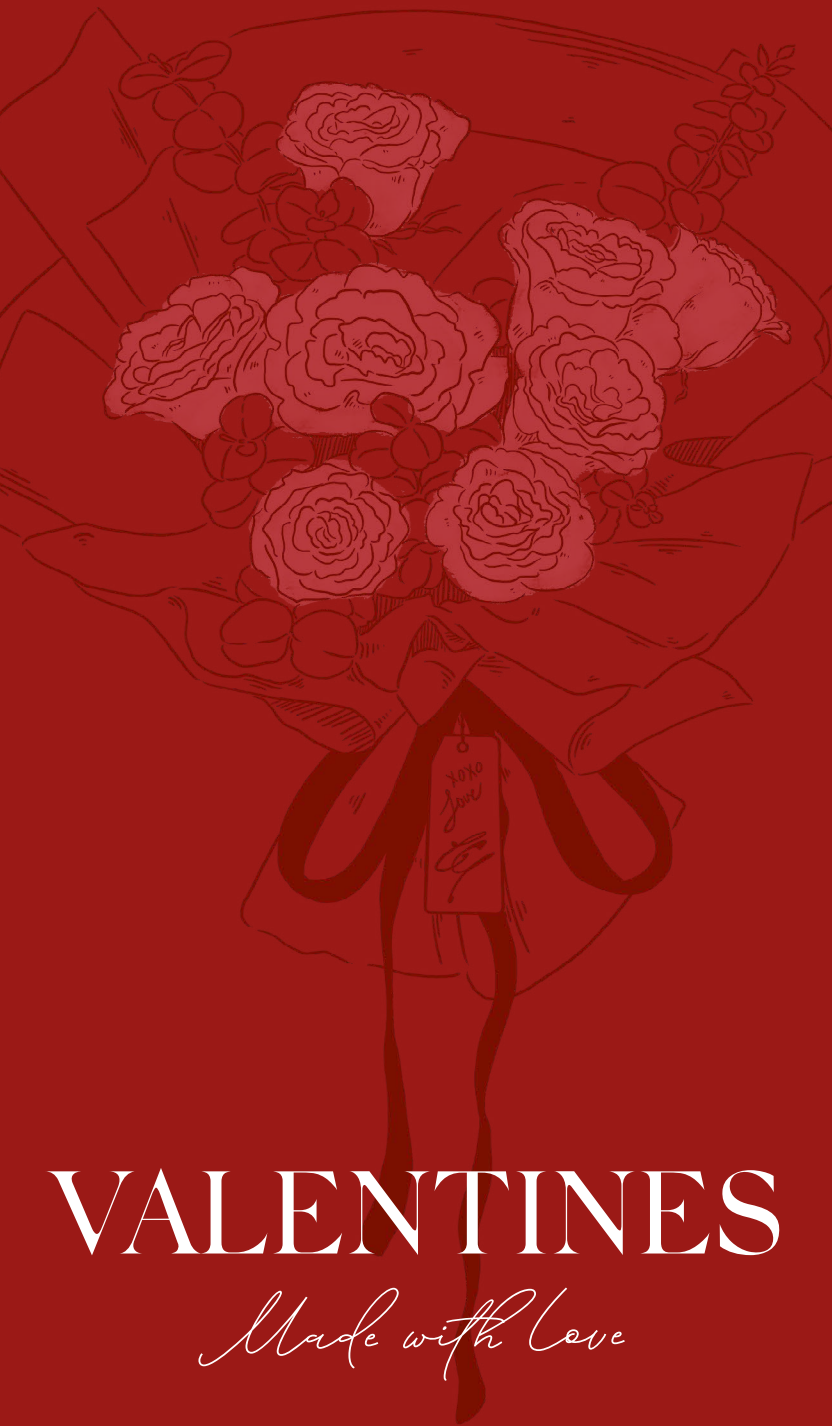


CAPE GRACE



VALENTINES

Made with Love

R1650 PER PERSON

Welcome Drink

Amuse

Celeriac & smoked cauliflower pillows, yuzu pearls

Norwegian salmon, daikon radish rose,
dill & lime dressing

Prawn & saffron arancini, remoulade, trout caviar

Starters

Select your Starter

Tuna, crispy nori, lime infused avocado,
black garlic aioli, charred corn & dill foam

Beef tartare, waffle potato, horseradish espuma,
chive dust & truffle caviar

Salt baked beetroot carpaccio, coriander pesto,
goats cheese mousse & toasted almonds

Palate Cleanser

Cherry & yoghurt espuma

Mains

Pick your Main

Mauritian sea bass, octopus & leek mosaic,
pumpkin mash, crispy squid, ocean broth

Brown mushroom dusted springbok loin,
fermented carrot purée, sweet potato pomme
anna, crispy kale, smoked raisin jus

Sous vide butternut, pickled butternut,
crispy quinoa, orange & ginger reduction, crispy
ginger & brûlée segments of orange

Dessert to Share

Triple chocolate layer cake, raspberry gelato