



VALENTINE'S DAY

NATURE'S FLAMES

PINCUSHION PROTEA

The Pincushion Protea, native to South Africa, known as the phoenix of the floral kingdom due to their reliance on fire to stimulate their regrowth. Symbolising resilience and renewal and shows nature's ability to thrive amidst the transformative power of fire.

VALENTINE'S

SET MENU

AMUSE-BOUCHE

FLAME GRILLED TUNA

Celeriac and horseradish remoulade, fire-roasted red cabbage, apple mustard dressing.

APPETISER

Silverthorn, The Genie

ROOI OYSTERS (A · VG)

Raspberry mignonette-pearls, spekboom, chokka tentacles, coconut chilli dressing.

OR

BONE MARROW TARTARE (G)

Hand chopped fillet, coriander verde, crispy onions, ROOI salticrax, bone marrow aioli.

OR

BELNORI GOAT'S CHEESE (V)

Rainbow lettuce, confit raisins, pumpkin seed granola, roasted onion petals, sprouts, hung milk yoghurt.

R 5 000 per couple, with wine pairing

VALENTINE'S

SET MENU

MAIN

Kara Tara, Pinot Noir

JOSPER GRILLED BEEF FILLET

Pickled red onions, herb salad, rich buttermilk and jus reduction.

OR

CHARRED CUMIN KINGKLIP

Fennel and radish slaai, Malay curry vinaigrette.

OR

SMOKED TOMATO RISOTTO (A · N)

Blue mascarpone cream, herb oil, fried basil leaves, leek ash, confit tomato, roasted pecan nuts, sambals.

DESSERT

Thelema, van de Hel

SWEETHEART (TO SHARE)

Caramelised vanilla milk ice cream, raspberries, chocolate crumble.

FRIANDISE

Bobbejaan Liqueur

CHEF'S KISS

A – ALCOHOL · G – GLUTEN · N – NUTS · P – PORK · S – SHELLFISH · V – VEGETARIAN · VG – VEGAN

Our menus are prepared using local, seasonal ingredients. All fish and seafood is sustainably sourced.

Please notify our service colleagues if you have any known food allergies or intolerance.

Our food and beverages are prepared in an environment where peanuts/nuts and other allergens are handled.

Currently there is no separate concerned allergen-free preparation area.

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