

AUTHENTIC • FRESH • SEASONAL

the
CHEFS
-TABLE-

CUISINE & DRINKS

THREE COURSE SET SAMPLE MENU

R525 per person
excludes gratuity and beverages

STARTERS

choice of:

Pickled & Crispy Squid

moong dhal, lemon atchar, curry leaf, cumin labneh, crispy wonton

West Coast Mussels

cauliflower & blue cheese velouté, pancetta, cauliflower cous cous, squid-ink shells

Confit Duck Dumplings

mango chutney, tom yum, chilli oil, peanuts

Shiitake-Gyoza

carrot XO, confit shiitake, local sea lettuce, mushroom broth

Tamarind Glazed Beef Tongue

IPA mustard, pickled purple cabbage, mustard greens

Gourmet Greek Halloumi

basil pesto, mint labneh, apricot chutney, granola, summer micro herb salad, orange segments

Aged Beef Tartare

coal oil dressing, smoked egg yolk, kohlrabi & mustard leaf, garlic naan

MAINS

choice of:

Truffled Potato Gnocchi

spinach, exotic mushroom, crispy onion, granola, Grano Padano

Fresh Market Fish

smoked mussels, sweetcorn, cashew butter, tom yum, bok choy

Woodfired Aged Beef

cardamom & carrot, heritage carrots, Pomme Anna, mustard, horseradish crème fraîche

28 Day Wet Aged Dirk's meats 250g Fillet

Karoo Lamb Duo

confit belly, roast rump, white bean cassoulet, miso & sweet potato, salsa verde, black kale, jus

Deboned & Sous Vide Chicken Thighs

black truffle risotto, exotic mushroom, peach chutney, smoked cashew, jus

Midlands Pork

sherry & maple glaze, mustard green beans, cranberry chutney, macadamia, crispy pork skin

Mushroom 'Risotto'

exotic mushroom, amasi crème fraîche, crispy onions, Grana Padano

DESSERT

choice of:

Chocolate Symphony

chocolate genoise, vanilla ganache, namelaka, chocolate feuilletine, spiced pear

Mango & Litchi

mango mousse, variation of litchi, frozen yoghurt, mango, yoghurt crisp

Strawberries & Cream

vanilla panna cotta, sumac meringue, confit strawberries, amaretti biscuits, milk foam chocolate mint