



2-course R450 / 3-course R560

**King Oyster Mushroom**

vegetable stock, kernel and balsamic  
Recommended with Circumstance Cape Coral 2017

**Salt Crust Baked Celeriac**

curry brittle, parmesan and passion fruit  
Recommended with Circumstance Chenin Blanc 2016

**Smiling Valley Marron**

avocado, mango, Banyuls vinegar, basil  
Recommended with Waterkloof Sauvignon Blanc 2017

**Egg 63**

Tête de Moine, onion velouté  
Recommended with Circle of Life White 2013

**Confit Scallop**

pumpkin, truffles and langoustine oil  
Recommended with Circumstance Sauvignon Blanc 2016

**Orange Braised Flatrib**

carrot and turnip  
Recommended with Circumstance Syrah 2016

**Poached Chicken Breast**

curry and Comté viennoise, endive  
Recommended with Circle of Life Red 2014

**Tradestone Quail**

pickled cherries, beetroot and pistachio  
Recommended with Seriously Cool Cinsault 2016

**Saldanha Salmon Trout**

leek, almond and lemon  
Recommended with Circumstance Chardonnay 2016

**Mauritius Seabass**

kale, chorizo and cauliflower  
Recommended with Circle of Life White 2013

Regrettably no split bills

## Local Cheeses

Supplement R50

Udderly delicious cheesery caciotta, Dalewood Lanquedoc, Tête de Moine, 12 Month Matured  
Boerenkaas, Langbaken Karoo blue, Preserves

## Whiskey Mont Blanc

chestnut, vanilla

## Apricot and Fennel

tarragon, pomegranate, burnt thyme

## Rum Baba

whipped ganache, passion fruit and almond

## Belnori Forest Phantom

hibiscus, apple balsamic



## Degustation Menu

### Salt Crust Baked Celeriac

curry brittle, parmesan and passion fruit

Circumstance Chenin Blanc 2016

### King Oyster Mushroom

vegetable stock, kernel and balsamic

Circumstance Cape Coral 2017

### Smiling Valley Marron

avocado, mango, Banyuls vinegar, basil

Waterkloof Sauvignon Blanc 2017

### Mauritius Seabass

leek ash, watercress and pomme boulangères

Circle of Life White 2013

### Tradestone Quail

pickled cherries, beetroot and pistachio

Seriously Cool Cinsault 2016

### Belnori Forest Phantom

hibiscus, apple balsamic

Circumstance Viognier 2017

### Apricot and Fennel

tarragon, pomegranate and burnt thyme

R1350 excluding wine pairing

R1600 including wine pairing

Please note that the Degustation Menu is only available if ordered by the entire table  
No changes permitted. Order before: Lunch 13h30 / Dinner 20h30  
Please allow three hours for this dining experience