



2-course R420 / 3-course R530

**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

**Langoustine Dugléré**

tomato concassé, hollandaise  
Recommended with Waterkloof Sauvignon Blanc 2016

**Egg 63**

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

**Confit Scallop**

pumpkin, truffles and langoustine oil  
Recommended with Seriously Cool Chenin Blanc 2016

**Braised Beef Cheeks**

carrot, orange  
Recommended with Circumstance Syrah 2015

**Poached Chicken Breast**

curry and Comté viennoise, Jerusalem artichokes and endive  
Recommended with Seriously Cool Cinsault 2016

**Tradestone Quail**

quince, pineapple and raisin  
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

## Belnori Forest Phantom

hibiscus, apple balsamic and pistachio



## 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

### Confit Scallop

pumpkin, truffles and langoustine oil

Seriously Cool Chenin Blanc 2016

### Saldanha Salmon Trout

leek, almond and lemon

Circumstance Chardonnay 2016

### Poached Chicken Breast

curry and Comté viennoise, Jerusalem artichokes and endive

Seriously Cool Cinsault 2016

### Belnori Forest Phantom

hibiscus, apple balsamic and pistachio

Circumstance Sauvignon Blanc 2016

### Apricot and Fennel

tarragon, pomegranate and burnt thyme

R1100 excluding wine pairing

R1350 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