



Tasting Menu

Marinated Artichokes
anchovy, coriander, hazelnut
Circumstance Viognier 2017

Mauritius Seabass
leek ash, watercress and pommes boulangères
Circle of Life White 2015

Magaliesberg Duck
rhubarb and bok choy
Circumstance Cabernet Sauvignon 2015

Camembert Crème Brûlée
curry candied walnut, celery
Circumstance Chenin Blanc 2017

or

Vanille Bleue de L' île de la Réunion
bergamot and basil
Neethlingshof Maria Noble Late Harvest

R850 excluding wine pairing
R1050 including wine pairing

Please note that the Small Degustation Menu is only available if ordered by the entire table.
No changes permitted.
Please allow two hours for this dining experience.
Regrettably no split bills.



Dégustation Menu

Marinated Artichokes
anchovy, coriander, hazelnut
Circumstance Viognier 2017

Smiling Valley Maron
avocado, mango, endive
Seriously Cool Chenin Blanc 2018

Asparagus and Confit Scallop
trout roe, lard, grapefruit
Circumstance Sauvignon Blanc 2017

Mauritius Seabass
leek ash, watercress and pommes boulangères
Circle of Life White 2015

Magaliesberg Duck
rhubarb and bok choy
Circumstance Cabernet Sauvignon 2015

Camembert Crème Brûlée
curry candied walnut, celery
Circumstance Chenin Blanc 2017

Vanille Bleue de L'île de la Réunion
bergamot and basil
Neethlingshof Maria Noble Late Harvest

R1600 excluding wine pairing
R1900 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.
Regrettably no split bills.