



Tasting Menu

Tomato

basil, chive, rosemary, verbena
Waterkloof Sauvignon Blanc 2017

Mauritius Seabass

leek ash, watercress and pommes boulangères
Circle of Life White 2013

Poached Chicken

porcini and potato, truffles
Seriously Cool Cinsault 2017

Camembert Crème Brûlée

curry candied walnut, celery
Seriously Cool Chenin Blanc 2017

or

Milk, Milk ... Milk

buffalo, cashew, cow, goat

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.



Degustation Menu

Tomato

basil, chive, rosemary, verbena
Waterkloof Sauvignon Blanc 2017

Snails

spinach, mint and blue cheese
Circumstance Viognier 2017

Morels

Amaretto sabayon
Astraeus Brut

Mauritius Seabass

leek ash, watercress and pommes boulangères
Circle of Life White 2013

Poached Chicken

porcini and potato, truffles
Seriously Cool Cinsault 2017

Camembert Crème Brûlée

curry candied walnut, celery
Seriously Cool Chenin Blanc 2017

Milk, Milk ... Milk

buffalo, cashew, cow, goat

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.