



Sakura





# Sakura

## The Fragility of Existence

Japan  
Cherry blossoms called Sakura,  
Symbolic flowers of spring,  
spreading their beauty for single days,  
the fleeting nature of life.

Life  
Fragile and overwhelmingly beautiful,  
tragically short.  
Petals a timeless metaphor for human existence,  
the themes of our lives...  
life, mindfulness, mortality and death.

Marvel  
at our own passing time on earth  
with joy and passion.  
Let's not neglect to revel in life  
when it can end at any moment.

Graces  
surrounding us everywhere:  
family, friends, a stranger's smile,  
a child's laugh,  
new flavours on our plate  
the scent of green grass...

Sakura  
is signalling the beginning of spring,  
a time of renewal and optimism.  
hope and new dreams.

Seize  
the day and wring the beauty out of life,  
reflect on our own precious lives.

Chantel

# Grande Dégustation

## A Small Prelude

### **Fiddleheads and Forest Ferns**

*White Asparagus, Citrus Cream, White Balsamic Honey*

## First Courses

### **Autumn Dreamtime**

*Heirloom Vegetables, Mountain Mist*

### **Jewels of the Sea**

*Oysters, Tapioca, Caviar d'Aquitaine*

### **Jardin d'Algues**

*Confit Langoustine, Bisque, Seaweed Salad*

### **By the Great Oak**

*Pommes Douphine, Wild Mushroom Ragoût, Perigord Black Truffle*

## Remise en Bouche

### **Papillon**

*Sakura Sakura*

## Main Courses

### **Ohmi Wagyu**

*Purdon Wagyu Angus Beef, Braised Tongue, Caramelised Sweetbreads*

or

### **Pigeons in Piazza della Signoria, Firenze**

*Confit Local Pigeon, Foie Gras, Passionfruit*

**PLEASE NOTE: There will be a supplementary charge of R85.00 for this dish.**

or

### **Rungis Market**

*Abalobi Catch of The Day, Butter Bean Bellingots, Razor Clams*

## Final Flavours

### **“Blink-blaar-wag-‘n-bietjie”**

*36 Month Matured Charles Arnaud Comté, Bees Wax Honey Cream, Pumpkin Seed Granola*

or

### **Selection of Five Local and European Cheeses from the Trolley**

*Belnori Phantom Forest, Kilimanjaro, Old Amsterdam and many more...*

## Desserts

### **Babbà au Limoncino**

*Lemon Chiboust, Kalamansi Sorbet, Limoncino Sorbet*

## Coffee, Tea and Petits Fours

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PLEASE NOTE: In order to assure that your table experience a proper rhythm, it is best if the menu is enjoyed by the entire table.

Menu Per Person: R1 625.00

Enthusiast's Wine Pairing: R545.00 p/p  
Connoisseur's Wine Pairing: R595.00 p/p

# Market Dégustation

A Small Prelude

**Fiddleheads and Forest Ferns**

*White Asparagus, Citrus Cream, White Balsamic Honey*

First Courses

**Autumn Dreamtime**

*Heirloom Vegetables, Mountain Mist*

**By the Great Oak**

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Enthusiast's Wine Pairing: R405.00 p/p  
Connoisseur's Wine Pairing: R485.00 p/p

Mosaic's

# Bread & Butter

Selection

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\*\* All our breads are prepared with natural stone ground, unbleached, organic flour from Eurika Meulens.

## **A Small Prelude**

Mosaic's Mos-Bolletjies / Dunker

## **Bread Selection**

Pink Peppercorn Hibiscus Ciabata

Caramelized Leek Brioche

Mushroom Truffle and Thyme Bread

Cranberry, Rosemary and Pear Cheese Bread

## **Butter Selection**

Salted Farm Butter

Unsalted Mooi Rivier Farm Butter

Mosaic's Signature Anchovy Butter

Rosemary and Vanilla

Mushroom and Black Truffle Butter

Cinnamon and Honey

## **Vegan and Lactose Free Butter**

Macadamia Nut Spread

Hazelnut Cream

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### ***Note from the Kitchen***

We have a selection of Wheat, Gluten and Lactose free bread and make our own selection of Vegan butters.

Although our bread and butters are not prepared in a nut free zone, we take the greatest care to cater for our guests with nut allergies.



# Fiddleheads & Forest Ferns

White Asparagus

Citrus Cream

White Balsamic Honey

The last thin sliver of mist forest in South Africa can be found in the Western Cape, around the area known as Tsitsikamma - a magical world of giant Yellowwood trees and long trailing tree moss where one can imagine faeries at play amongst the fiddleheads and forest ferns and where you can smell the colour green.

Escape into the forest when the first rays of the mellow spring sun caress tender shoots and leaves - where the first flight of fire lilies lift their tiny and aromatic buds towards the new dawn - celebrating the Equinox and the abundance of the season to come. This is my place, my haven...my little piece of heaven.

I selected the flavorful ingredients for this dish from Kazi Farms, a small family owned and operated boutique farm situated in the Cradle of Humankind, close to Restaurant Mosaic, where they have successfully and sustainably grown exceptional baby vegetables, herbs and salad greens for our kitchen for the past decade and where farmers Denzyl and Leoni continue to provide us with the finest and freshest of produce to delight our guests.

Enthusiast's Pairing

Connoisseur's Pairing

Non-Alcoholic Pairing

Naude Wines Old  
Vine Semillon  
2014

Château de  
Villeneuve  
Saumur Blanc  
2015

Orange Blossom  
Water

Darling      South Africa

Pale Lemon colour. Spicy wet grey slate and crushed gravel aromas on the nose with a green tinned fruit freshness. Crisp & fresh with savory spice to layers of lime & green fig, with an intriguing saline edge on the palate.

Loire Valley      France

Pale yellow with a hint of green. Aromas of ripe apple and melon mingled with ginger and honeysuckle elegantly lift from the glass. This leads to a concentrated core of peach and apricot flavours on the palate with a super crisp and mineral finish that lingers.

Orange is the fruit of the citrus species. Fruit of the Citrus sinensis is considered a sweet orange, whereas the fruit of the Citrus aurantium is considered a bitter orange. There are now over 600 varieties of oranges worldwide. They originated around 4000 B.C. in Southeast Asia, from which they spread to India and they are unknown in the wild. Its tree is an evergreen, flowering tree, with an average height of 9 to 10 m.

# Autumn Dreamtime

Heirloom Vegetables

Mountain Mist

It is the witching hour, just after midnight at the end of service and, walking back home, I stared up into the brilliant starry skies where a splash of the milky way seemed close enough for me to reach out and touch it, starlight dancing on the rivulets of last night's light rain, composing quiet rills of music on the stones. The undergrowth is dappled in soft moon light, the glowing mist swirling like ethereal smoke from heavenly chimneys between the dark silhouettes of the trees, leaving a fresh glow on everything, accentuating the colours and smells, as I walk silently along the road. It is as if the swirling, drifting, tiny beads of water suspended in the atmosphere, condensing into fat pregnant droplets on mist laden leaves allows me to observe time moving at an ancient pace - the mist filling the gaps to show the spaces between, as if we can slip through and escape time itself. This is my time of reflection when the tranquil spirit of the night talks to me, the time to soothe my soul.

Enthusiast's Pairing

Château de Fesles

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The colour is a rich straw with touches of gold. An elegant nose dominated by aromas of lime and elderberry. The palate has high acidity cutting through opulent apricot and pineapple fruit and a rich creamy quality on the finish.

Connoisseur's Pairing

Teddy Hall  
CWG Maria  
van Swaanswijk  
Chardonnay  
Auction Reserve  
2012

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A golden straw colour with a transparent rim. Dominant stone fruit aromas with white pears and apples as well as dried apricot. It is feminine and gracefully suave and sophisticated with a slight salinity on the finish

Non-Alcoholic Pairing

Micro Herb  
Mocktail

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Micro herbs (sometimes called micro greens) are basically the seedlings of plants that are usually harvested when they are more fully grown. Micro greens are grown just like any other plant but harvested just a week or so after they've grown their first leaves.

# Jewels of the Sea

Knysna Oysters

Tapioca

Caviar d'Aquitaine

There is something in Mother Nature's way of creating beauty that is singular and incomparable for me, against those made by man. Unlike gemstones or precious metals that must be plucked from the earth with violence, put through a crucible of fire and grinded by harsh machines, nature's process in creating pearls has a sense of caring...like a mother holding something precious in a gentle caress close to her heart, needing no such treatment to reveal their magnificence.

Contrary to the actions of man - scaring the landscape in his quest for riches, the birth of a pearl is truly miraculous - they are born from oysters complete with a shimmering iridescence, luster and soft inner glow unlike any other gem on earth. No violence, no ecological disaster - just a caring mother getting rid of a small impurity by encasing it in beauty.

Discover the treasure of this dish as you savour creamy tapioca pearls with oyster velouté and a decadent spoon of salty Sturgeon d'Aquitaine Caviar.

Enthusiast's Pairing

Connoisseur's Pairing

Non-Alcoholic Pairing

De Wetshof  
Bateleur  
Chardonnay 2012

Alphones Mellot  
Les Romains  
MDXIII 2010

Fennel & Apple  
Cooler

Robertson South Africa

Straw Yellow colour with a Green Tinge. Slightly smokey butterscotch aromas on the nose. Restrained, structured, concentrated with lovely consistency on the palate. Lime, grapefruit and mineral notes.

Sancerre France

The bright, clear and pale yellow robe has emerald undertones. The nose is open with notes of delicate white flowers, white fruit and a touch of iodine. Quince, currant and grapefruit voluptuously complete the complex palate. This is a mineral and complex cuvee with great precision.

Fennel is highly prized for its licorice-like flavour and the myriad of health benefits, such as relieving heartburn, improving a loss of appetite and it is also used to treat ailments like bronchitis and coughs.



# Jardin d'Algues

Confit Langoustine

Bisque

Seaweed Salad

It is the strangest thing - how in the middle of a sentence the subject of a discussion can change from one topic to another. And we seldom seems to notice. That is exactly what happened when Chef Yoshiharu Kakinuma of Sushi Shikon, Hong Kong's three Michelin star chef, and I were discussing the merits of the sweet Botan Ebi langoustines with which he made his sushi, when the subject changed to numerology and how important he considered the amount of ingredients in a dish to be and how it will determine its success. Ever wondered about that? Never?

Well, that is when the composition of this dish came to me. To use one vegetable, two tuiles, three langoustines, four ingredients... and what the magic behind those numbers will bring to the creation of this dish. Having long held the conviction that "less is more" in creating a dish, my philosophy never changed, and I am still convinced that the art of plating may add complexity, but the purity and harmony locked up in this single numbers of complementing ingredients, creates the magic of any dish...

One: unity

Two : relationships in peace and harmony

Three: wisdom and understanding, the magic number of ancient cultures.

Four: "being", it is the number that connects mind-body-spirit with the physical world.

Enthusiast's Pairing

Connoisseur's Pairing

Non-Alcoholic Pairing

Herdade do  
Mouchão Dom  
Rafael Branco  
2013

Alheit Cartology  
2013

Chilled  
Seaweed Broth

Alentejo      Portugal

Rich yellow colour with a fresh and fragrant nose with notes of tropical fruits and citrus peel. Soft, with some acidity, which accentuates its fruity characteristics and gives a smooth and pleasant persistence. A fine minerality and touch of saltiness on the palate with delicious weight and texture.

Walker Bay      South Africa

Pale yellow gold colour with a complex nose that is both earthy and bright, showing lemon peel, ripe stone fruits and ripe apple. The palate is taught and slightly saline, with very good concentration and depth. The wine has a fine form and a lingering finish with salty and sweet elements.

Each type of seaweed has a unique set of nutrients. Sprinkling some dried seaweed on your food not only adds taste, texture and flavour to your meal, but it's an easy way to boost your intake of vitamins and minerals.

# By the Great Oak

Pommes Douphine

Wild Mushroom Ragoût  
Perigord Black Truffle

There are quite a few advantages to visiting Italy in Autumn , and to take full advantage of this magical season we decided to head to the region of Piedmont where in the very small village of Asti (mostly known for their wonderful wines). We were met by our guide and translator Sylvia.

As we drove towards La Morra I could hardly contain my excitement. For the first time in my life I would have the opportunity to go truffle hunting with a professional truffle hunter - Marco Varaldo along with his specially trained truffle tracker Lila. It was magical walking in the woods knowing that they are filled with these prized jewels of the culinary world, seeing first hand the close bond between the truffle hunter and his canine companion.

After only a short trek Lila excitedly indicated that she had picked up the scent of one of these exotic jewels deep beneath the soil and carefully started digging indicating to Marco where he needed to extract the truffle from between the roots and soil.

I can't quite describe the feeling of experiencing such a hunt other than the excitement you have (as a kid in a candy store / or the night before Christmas). After a 6 km trek and a poach filled with fragrant fungi. I couldn't wait to get back to the kitchen to start cooking...

Enthusiast's Pairing	Connoisseur's Pairing	Non-Alcoholic Pairing
Bouchard Finlayson Galpin Peak Pinot Noir 2007	Niepoort Redoma Tinto 2003	Wild Mushroom Consommé
Walker Bay    South Africa	Douro                      Portugal	
Deep dark ruby color. Displays elegant poise between ripe berry fruit aromas and enticing wooded notes. The fragrant bouquet bursts forward with tantalizing notes of ripe berry fruit that intermingle with delicate floral aromas. Its intense berry fruit character performs with exceptional grace on the palate and is beautifully supported by rich oak	Deep Dark Red. A very intense dark fruits nose. Powerful with a great richness and bold tannins , but at the same time it shows more freshness with a long finish.	Mushrooms are a good source of both insoluble chitin and soluble beta glucans, each a form of fibre which has a role to play in human health. Insoluble fibre is crucial to proper digestion, while soluble fibre can slow the rise in your body's blood sugars after a meal and can also help moderate your blood pressure and cholesterol.

# Ohmi Wagyu

Purdon Wagyu Angus Beef

Braised TongueCaramelised Sweetbreads

"To see Chef Tetsuya Wakuda of Wako-Ghin in Singapore working was mesmerising. His knife skills and meticulousness in preparing every divine morsel before putting it with almost revered tenderness on the plate in front of you made you aware that you have not breathed for the past minute while you were watching him. Tasting his Japanese Ohmi Wagyu beef with wasabi and citrus soy was one of those unforgettable culinary moments that will stay with us for the rest of our lives

With Wagyu beef easily ranking in the top five of noble ingredients to be experienced, alongside Truffles and Foie Gras, I just had to bring this unforgettable taste sensation to Mosaic for our guests to enjoy as much as we did, but by using locally reared Purdon Wagu Angus beef from Glenfinlas in the Eastern Cape.

With minimal preparation, this is one of those ultimate encounters where the ingredient must speak for itself and where the ego of the chef should play second fiddle and let nature’s language of umami of simultaneous simplicity and complexity shines through."

Enthusiast’s Pairing		Connoisseur’s Pairing	Non-Alcoholic Pairing
The Foundry Grenache Noir 2015		Domaine de l’Ancienne Cure Côtes de Bergerac Rouge L’Extase 2011	Emperor Pu-Erh
Stellenbosch	South Africa	Bergerac	France
Deep ruby colour with good intensity on account of the low production per vine. On the nose there is a distinctive fleshy fruit quality intensified by black pepper, spice and a sanguine note. The palate shows intense crushed dark fruit, peppery spiciness and fairy-dust like tannins		The nose is powerful and profound. It is expressed by very ripe fruits (cherries), spices, sweet cinnamon and nutmeg with licorice mint. The palate is round, with structured tannin, silky and very well balanced. You may found fruit flavors and spices as well as smokey notes with good length and persistent aftertaste.	
		Recognised for its medicinal qualities, this TWG tea is a matured tea that yields a strong and earthy fragrance, with a warm taste of terroir.	

# Pigeons in Piazza della Signoria, Firenze

Confit Local Pigeon                      Foie Gras                      Passionfruit

Summer hangs drugged from sky to earth. In limpid fathoms of silence, the shadows pooling around the feet of Michelangelo's David welcomes the day, dancing away with the breeze as the first light streamed around the tower of the Palazzo Vecchio, where I sat on the steps of the Loggia dei Lanzi in the Piazza della Signoria, gateway to the Uffizi Gallery, to greet the day, watching the first pigeons paddle with staccato feet in powder-pools of sunlight, small blue busybodies strutting like fat gentlemen with hands clasped under their swallowtail coats.

And as they stump about, their heads like tiny hammers tap at imaginary nails in non-existent walls, the air filled with warm dark dimples of sound sliding like slow bubbles from their contented throats, I remember the garden where I grew up - it was of such magnificence and awe, peace was uncaged, unbroken, and the faerie-dragons and pigeons flew together. I look up and see the last stars shining in the sky, like little pearls shimmering in a lake and where I sat as the night escapes through the arches of the Loggia, admiring the surrounding beauty for beauty's sake, I wish that everybody could see from the artists eye, what amazing colours the new dawn's palette holds, painting a picture that no mortal could paint, getting brighter and brighter as the day grows.

**PLEASE NOTE: There will be a supplementary charge of R85.00 for this dish**

Enthusiast's Pairing	Connoisseur's Pairing	Non-Alcoholic Pairing
La Seigneurie Saumur Champigny Clos de la Mouche 2011	Maison Delas Frères Domaine des Grands Chemins 2012	Gyokuro Shaded Green Tea
Saumur                      France	Crozes- Hermitage      France	
Bright            purple-black colour. Wood on the nose and some earthy notes with mushrooms and a herbaceousness, showing less prominent black fruits. Soft entry with prominent tannins filling the palate. A long aftertaste, pleasant and clean, with black fruits - mulberry, plums and even blackberries.	To the eye, this wine has a deep red colour and purple tints. The nose offers aromas of black fruit plus smoke and reglisees notes. On the palate, the attack is fresh and of great vivacity. A beautiful richness that stays true to the original terroir of Domaine des Grands Chemins.	This tea is grown in the shade, rather than in the sun, for approximately 3 weeks to develop a delicate and refined taste. 'Gyokoro' translates to "jewel dew"



# Rungis Market

Abalobi Catch of The Day      Butter Bean Bellingots  
Razor Clams

I was standing on the loading dock of the immense fresh fish hanger in the Rungis Market south of Paris, shivering and excited despite the chill of the hour before dawn of a Paris winter’s day, watching the fresh catch from the North Sea being unloaded. Silver streaks of a plethora of different species overflowing from the baskets, being manhandled into position for the throng of chefs eagerly waiting to make their selection - congregating around the fresh catch of the day. With the promise of the negotiants jostling for the attention of the buyers, that any choice made will be delivered anywhere in France in time for lunch, my heart ached in longing to have the same services back home.

Now, a few years later, Frederick and Virgil’s fish caught during the night in Lambert’s Bay will arrive fresh and unfrozen at Mosaic in time to be served for dinner. We not only caught up with the sophistication of our European friends, but we can now proudly serve sustainably caught fresh fish from our own coastal waters, whilst supporting local fishermen and guaranteeing not only their monthly income, but also their future existence and the protection of a proud tradition and lifestyle stretching back for several generations.

This new venture inspired me to create a composition that shouts freshness - the fish of the day, determined by what was caught last night, wrapped in the fragile petals of a Day Lily - in itself only unfolding its beauty for us to gaze upon for one single day...

Enthusiast's Pairing	Connoisseur's Pairing	Non-Alcoholic Pairing
Quinta do Crasto Branco 2013	Trimbach Muscat Reserve 2012	White Sky Tea
Bright and pale lemon yellow in the glass. Superb intensity on the nose, with citrus notes of lime and grapefruit and a lively minerality. Appealing on the palate, elegant and balanced, with crispy acidity. Vibrant and lingering finish.	Pale yellow colour. From the big blast of floral scents on uncapping this Muscat, you just know this is a one-of-a-kind wine. Forget dessert Muscat, this is a crisp, refreshing, intensely grapey dry white wine.	Majestic Yin Zhen white tea leaves lend their crystalline flavour to this celestial blend. Cultivated on the island of the Indian Ocean archipelago, ylang ylang flowers impart their exquisite and fragrant oil to this fruity blend. A union of two of the most noble ingredients known to man, this white tea is a drop of heaven in a teacup.

# “Blink-blaar-wag- ‘n-bietjie”

36 Month Matured Charles Arnaud Comté  
Bees Wax Honey Cream  
Pumpkin Seed Granola

I love sitting in my garden after the first spring rains, seeing all the insects at play between the new shoots and flowers. Watching the plump bodies of the bees droning from one nectar filled flower to another always reminds me of Rimsky-Korsakov’s “Flight of the Bumblebee” – one of my favourite pieces of music.

But what amazing little insects they are – if you think it took three honey bees their entire lives to harvest enough nectar from over one million flowers to produce enough honey for just this spoon full of honey on your plate! One busy little bee will only produce as little as 1/2 a teaspoon of honey during its entire lifespan.

No wonder then that honey is considered as the nectar of life - it is said that it is the only natural food that a human can survive on without any other supplement required. This rich and decadent natural nectar was harvested from our own Francolin Conservancy apiaries under the guiding hand and care of Sharon our apiculturists, who ensures that all our bees are healthy and happy and have enough to eat throughout the year.

## Sommelier's Pairing

Domaine Lucien  
Crochet Le Cul  
de Beaujeu 2010

Loire Valley      France

Light golden hue in the glass. Complex nose that shows aromas of ripe fruit, such as apples and grapefruit, supplemented by the fragrance of white flowers, while the typical minerality of the terroir delivers a mouth-filling palate with flavours of grapefruit, spice and flint.

## Non-Alcoholic Pairing

Honey  
Lemonade

Evidence of honey being prescribed as a medical treatment dates back as far as ancient Mesopotamia. Because the substance is so inhospitable to bacteria, it was often used as a natural bandage to protect cuts and burns from infection. Today, honey is still used as a natural treatment for dandruff, stomach ulcers, and even seasonal allergies.

# Cheese Trolley

Belnori Phantom Forest, Kilimanjaro and many more...

Mosaic's cheese trolley offers a hand-picked seasonal selection of exceptional local and European cheeses, served with a variety of condiments and freshly baked Cranberry and Pear or Sour Cherry and Walnut breads to complement the cheese. We also have a selection of Wheat, Gluten, Lactose and Nut free breads available. The available cheese selection is dependent on the season, our suppliers and sometimes our Cellar Master's smuggling acumen...

You may choose up to 5 different cheeses from our extensive selection to make up a total of 100 grams. A few of the highlights on our cheese trolley to tempt your taste buds:

- **Époisses de Bourgogne (PDO)** - The Emperor Napoleon's favourite cheese, it has a striking but pleasant smell, strong flavour and is very creamy - it melts in your mouth.
  - **Belnori Phantom Forest** - A beautiful cheese to wow guests. Another winner from Rina in Bapsfontein. This dense, lactic goats cheese, harks back to the French Valencay cheese. Aged in ash, the penicillium white mold grows in the first couple of weeks and is swiftly followed by a brain-like Geotrichum rind.
  - **Dolcelatte Gorgonzola (PDO)** - Produced from combining the curds from the evening's milk with curds made from warm, fresh milk to encourage bacteria growth, creating the yellow interior full of greenish-blue striations. A creamy, buttery cheese, from the rolling hills of Piedmont in Italy.
- \* Our Sommelier will be happy to assist with a recommendation for wine to compliment your cheese.

Non-Alcoholic Pairing

## Spiced Pear Toddy

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Star anise is a main source of shikimic acid which boosted the spice's prominence in western medicine. It is one of the main elements for making the anti-influenza medicine called Tamiflu and said to aid in the inducement of spiritual trances.

# Babbà au Limoncino

Lemon Chiboust

Kalamansi Sorbet

Limoncino Sorbet

Clouds passed under the moon, painting the moving surf in the Baie des Anges in patches of soot and silver. Standing on the patio of my room in Château de La Chèvre d'Or, I could see the last of the twinkling lights of Saint-Jean-Cap-Ferrat and Antibes in the early morning dawn.

I look to the East where dust from Persia carried on the wind coloured the Menton dawn pink. On the far shore of the Bay of Garavan windows flared orange as the sun heaved out of the sea - where legend has it that the lemon tree first took root, when no less than Eve herself chose the beauty of the bay as a paradise in which to plant this golden fruit. It is from here that the celebrated baba au rhum followed the faerie tale story of the love of King Louis XV for his Queen Marie, inpresenting her with its sweet nectar on her cakes in Versailles.

Drinking in the sweet scent of lemon blossoms drifting on the dawn breeze, my gaze dazzled by the hues of yellow and orange of the Riviera dawn, the thought came to me to pay homage to the love of kings for their faerie tale queens...

Enthusiast's Pairing

Nederberg Auction

Private Bin S316

Weisser Riesling

Noble Late Harvest

2002

Paarl

South Africa

Bright with tinges of pale gold. Exuberant floral fragrances of rose, honeysuckle and jasmine on the aromatic nose. An abundance of white peach and rich tropical fruit flavours, with sweetness and acidity in perfect balance.

Connoisseur's Pairing

Jorge Ordoñez &

Co. N°2 Victoria

2011

Brilliant yellow hue. Fresh and intense, with a mix and sensations of freshly peeled apple, orange peel, bee pollen and aromatic herbs. The palate is concentrated and full-bodied but still refreshing, with a lingering finish.

Non-Alcoholic Pairing

Virgin

Limoncello

Lemon is native to Asia, around Northeast India, North Burma, and China. The most common types of lemons are the Meyer, Eureka, and Lisbon lemons.



# Sommelier's

## Wine Pairing

### **Fiddleheads and Forest Ferns**

*Naude Wines Old Vine Semillon 2014*

or

*Château de Villeneuve Saumur Blanc 2015*

### **Autumn Dreamtime**

*Château de Fesles*

or

*Teddy Hall CWG Maria van Swaanswijk Chardonnay Auction Reserve 2012*

### **Jewels of the Sea**

*De Wetshof Bateleur Chardonnay 2012*

or

*Alphones Mellot Les Romains MDXIII 2010*

### **Jardin D'Algues**

*Herdade do Mouchão Dom Rafael Branco 2013*

or

*Alheit Cartology 2013*

### **By the Great Oak**

*Bouchard Finlayson Galpin Peak Pinot Noir 2007*

or

*Niepoort Redoma Tinto 2003*

### **Ohmni Beef**

*The Foundry Grenache Noir 2015*

or

*Domaine de l'Ancienne Cure Côtes de Bergerac Rouge L'Extase 2011*

### **Pigeons in Piazza della Signoria, Firenze**

*La Seigneurie Saumur Champigny Clos de la Mouche 2011*

or

*Maison Delas Frères Domaine des Grands Chemins 2012*

### **Rungis Market**

*Quinta do Crasto Branco 2013*

or

*Trimbach Muscat Reserve 2012*

### **"Blink-blaar-wag-'n-bietjie"**

*Domaine Lucien Crochet Le Cul de Beaujeu 2012*

### **Babbà au Limoncino**

*Nederburg NA Private Bin S316 Weisser Riesling Noble Late Harvest 2002*

or

*Jorge Ordoñez & Co. No2 Victoria 2011*

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Market Degustation:

Enthusiast Pairing: R405.00 p/p

Connoisseurs Pairing: R485.00 p/p

Grande Degustation:

Enthusiast Pairing: R545.00 p/p

Connoisseurs Pairing: R595.00 p/p

# Non-Alcoholic

Drinks Pairing

## **Fiddleheads & Forest Ferns**

*Orange Blossom Water*

## **Autumn Dreamtime**

*Microherb Mocktail*

## **Jewels of the sea**

*Fennel and Apple Cooler*

## **Jardin D'Algues**

*Chilled Seaweed Broth*

## **By the Great Oak**

*Wild Mushroom Consommé*

## **Ohmi Beef**

*Emperor Pu-Erh*

## **Pigeons in Piazza della Signoria, Firenze**

*Gyokuro Shaded Green Tea*

## **Rungis Market**

*White Sky tea*

## **"Blink-blaar-wag-'n-bietjie"**

*Honey Lemonade*

## **Babbà au Limoncino**

*Virgin Limoncello*

### Still Water

Acqua Panna  
R65 / 750ml

Acqua Panna Natural Spring Water, which dates back to the Romans, comes from the region of Tuscany and is the ideal still water for dining occasions. Legend has it that Romans built the only road from Northern to Southern Italy through Scarperia. This road went past the Acqua Panna spring, which provided deserved refreshments to weary travelers. In the 1500's, terra cotta pipes were discovered near the source. These pipes were used to transport the natural spring water to the noble Medici Family, the wealthiest, most powerful and influential family in Florence. The Medici's home, called Villa Panna, is located on the land surrounding the source. The cream-coloured villa provides the name for the brand, "Panna", which means "cream" in Italian. The lion's head found on the Acqua Panna logo was originally part of the fountain at Villa Panna.

### Sparkling Water

S. Pellegrino  
R65 / 750ml

San Pellegrino mineral water has been sourced from the same natural spring for over 600 years. In 1395, the town borders of San Pellegrino were drawn, marking the start of its water industry. Leonardo da Vinci visited the town in 1509 to sample and examine the town's "miraculous" water, later writing a treatise on the subject. The water originates from a layer of rock 400 metres (1,300 ft) below the surface, where it is mineralised from contact with limestone and volcanic rocks, giving the water its distinctive taste. It emerges from three deep springs at a temperature of about 22°C (72°F). The iconic green bottle was designed in 1899, and was originally used to bottle wine. The red star was considered a symbol of export products of particular excellence and quality. The bottle's label features the Art Nouveau casino building of San Pellegrino Terme against the Alps skyline.

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### The Orient's Crystal Clear Spring Water No Charge

The Magaliesberg, one of the oldest ranges in the world, separates the Highveld Grasslands to the south and the Bushveld Savannah to the north. These mountains' creation began almost 2 300 million years ago when Africa, what was then a large landmass called Gondwanaland and most of what is now known as Gauteng, was submerged under shallow water. Several layers of sedimentary rock, dolomite and limestone settled on this seabed. Over millions of years, once the rock had solidified, water seeped in and dissolved parts of the dolomite leaving huge caves, some of which became underground reservoirs, and these are the source of many of the streams that flow through the region. This is also the origin of "The Orient's Crystal Clear Spring Water", especially to spoil our guests with the purest of pure water.