



Vegetarian Grande Dégustation Menu

Vegetarian Grande Dégustation R 695.00 Excluding Wine Pairing
Connoisseur Wine Pairing Selection R 365.00 per person
Enthusiast Wine Pairing Selection R 240.00 per person

Taste Bud Tingler

A small seasonal gift from the Chef

Amuse-Bouche

Terrine of Baby Beetroot with Horseradish Sorbet

Hors-d'Oeuvre

Fantasy Forrest

Cauliflower and Asparagus Salad with Cauliflower Beignets

Le Entrée

“Corbeil de Fleur”

A light and delicate Belnori's Goats milk Cheese Soufflé
dressed with hazelnut vinaigrette

Premiers Plats

“Peas in a Pod”

Basil's Garden Pea and Fava Bean Ragout with
a delicate pea foam and pea mousse

Remise en Bouche

Palate Cleanser

Les Plats Principaux / Main Course

**New Season Vegetable and Shitake Mushroom Ravioli
with Sweet Basil Cream**

Le Fromage

A plated cheese course inspired by the Chef's Innovative Mood

Le Dessert / Dessert

A Walk Through our Sweet garden

with Tastes and Textures of Violet

The Scents of Jasmine

Coffee and Petits Fours

Please note that all dishes indicated on this menu is subject to any seasonal variation

