

Spring 2013

Petite Dégustation

Our Dishes are designed to tempt the eye and tantalize the taste buds.
We propose that you allow us to seduce you in small mouthfuls.

Petite Dégustation Menu R 515.00 Excluding Wine Pairing
Connoisseur Selection: Wine Pairing - R 285.00 per person
Enthusiasts Selection: Wine Pairing - R 175.00 per person

Premières Tentations

First Temptations

A small seasonal gift from the Chef

Amuse Bouche

Taste Bud Tingle

Terrine of Merryn's Baby Beetroots with Horseradish Sorbet

Le Entrée

Intermediate Course

Caramelized Veal Sweetbreads from the Anderson's Farm with Morel Mushroom Foam
(Black Truffle slices available at a supplemented price)

Remise en Bouche

Palate Cleanser

Pomelo and Ver Juice with Roellinger's Poivre Long Peppercorn Tuille

Les Plats Principaux

Main Courses

La Peche's Sustainable Mauritian Sea Bass with "Fines Herbes Beurre Blanc"

Or

Slow Braised Pork Cheeks and Belly from David at Breyers Deli
with Citrus Scented Quinoa

Or

Carme's Inside-Out Pheasant Cannelloni - An Ode to Sant Pau



Le Fromage

Cheese Courses

Mousse of Cremeux Du Jura sourced by Fazila

Or

A Seasonal selection of European and South African cheeses from our trolley served with Aggy's dried Lavender and Pear Macadamia Nut Bread
(Supplement price is subject to portion size)

Or

Les Desserts

Desserts

A Walk Through our Sweet Garden
Inspired by Michel Bras

or

Pollination

Orange Blossom scented Honey Cake with Bee Pollen and Honey Comb Ice Cream

Café et Petit Fours

Coffee and Petits Fours

We work hand in hand with our trusted suppliers to present you with only the best organic, free-range and sustainable produce.