A metamorphosis of ethereal dreams as I lie in waiting for a full dish of summer...
Vegetarian Dégustation

Amuse Bouché
Sweet, Savoury, Sour

Sunflower Spring
Carrot, Orange Blossom

Fungi on the Forrest Floor
Fungi, Courgette, Truffle Velouté

Rooibos Tea Risotto
Seaweed, Tomato Powder

Remise en Bouché

Alchemist’s Infusion
Tortellini, Hibiscus Consommé, Heirloom Vegetables

or

Vegetable Cookpot
Seasonal Vegetables, Sweet Peppers, Morels

A Seasonal selection of European and South African Cheeses
Manchego, Comté, De Pekelaar, Phantom Forrest, Old Amsterdam, Several others (SQ)

or

Lemon Verbena
Bergamot, Lime, Vanilla

or

Chocolate Cherry
Dark Valrhona Chocolate, Tonka

Coffee and Petits Fours

Enthusiast Wine Pairing: R325 p/p
Connoisseur Wine Pairing: R425 p/p
Menu Per Person:
Petite: R540.00
Discovery: R585.00
Grande: R795.00