



EQUINOX
to
EQUINOX

Menu 2015

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

Connoisseur Wine Pairing: R425 p/p

Menu Per Person:
Petite: R540.00
Discovery: R585.00
Grande: R795.00

Enthusiast Wine Pairing: R325 p/p