

VEGETARIAN & FISH MENU

Amuse Bouche

TEMPURA (S)
of Nori Sushi & fried Tofu
filled with shitake duxelles, Oriental dressing

MUSHROOM STRUDEL (S/M)
with bean and pear sauté, cider sauce

FISH LIAISON (S)
with wasabi aroma, complemented by fried oysters

'EAST MEETS WEST' (M)
a combination of Asian and Western-style Seafood

COTTAGE CHEESE OMELETTE
filled with gooseberries, nougat ice parfait and chocolate foam

3 course Menu R 325 with wine R 460
4 course Menu R 395 with wine R 570
5 course Menu R 455 with Wine R 655

DEGUSTATION MENU

Amuse Bouche

CURED OSTRICH FILLET (S)
enhanced by beetroot, avocado mousse and grapefruit

ABALONE (S)
served on a tomato-fennel compote, vinaigrette of hake tongue,
lemon-thyme and wild rice

GUINEA FOWL (S/M)
crépinette of braised legs and liver with fried supreme,
Jerusalem artichoke puree, sauce with coffee aroma

VENISON LOIN (M)
accompanied by a mushroom ragout and cumin seed fleuron,
persimmon and sautéed Brussels sprouts

ASSIETTE OF CHOCOLATE

3 course Menu R 365 with wine R 510

4 course Menu R 425 with wine R 615

5 course Menu R 495 with Wine R 720