



RESTAURANT WEEK

3-COURSE MENU • R495 PER PERSON

STARTERS

PRAWN CHINESE CABBAGE 'DUMPLINGS'

served with sriracha aioli, fresh mango salsa and salmon roe
OR

TOMATO TARTARE (V)

with roasted pine nuts, avocado cream, tomato water and tomato dust

MAINS

SPRINGBOK LOIN

cured in beetroot & cranberry pulp and flame-seared, pickled & fried baby marrow, beetroot fondant, goji berry, goat's cheese & beef jus
OR

SPINACH TAGLIATELLE

with peas, baby marrow, mixed wild mushroom, parmesan cream, dill, crispy Parma ham and salmon roe

DESSERT

DECONSTRUCTED MANGO CHEESECAKE

with coconut & almond crumble, fresh mango & tajin, and passion fruit ice cream
OR

STRAWBERRY CRÈME BRÛLÉE

with strawberry & thyme meringues, dark chocolate mousse with marinated cherry and cherry gel