10

IDIOM

RESTAURANT & TASTING CENTRE

THE FIRST DECADE

- CULINARY JOURNEY -

10 years of hospitality excellence at Idiom Restaurant & Tasting Centre, told through 10 defining dishes.

From bold Cape flavours to Italian influence,each course reflects a decadeof refinement on the plate.

A single tasting menu exploring a journey of food, wine and sunsets.

- 10 YEAR ANNIVERSARY -

VISUAL JOURNEY

- SIGNATURE DISHES -





















10 TASTES OF IDIOM

- SMALL PLATES -

1 AMUSE BOUCHE

WINTER MELON & CUCUMBER SALAD
Buttermik dressing, pickled cucumber, compressed winter melon, green oil, cucumber salsa

2 AMUSE BOUCHE

PANKO PRAWN
Avocado puree, dragon fruit

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3 GAME TASTES

OSTRICH CARPACCIO
Creamed horse radish, croutes, balsamic pearls

4 GAME TASTES

SPRINGBOK TARTARE
Chili and tomato dressing, foccacia croutes, spring onion, crispy jalapenos, balsamic pearls

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5 PASTA TASTES

CACIO E PEPE
Trio of pepper, green oil

6 PASTA TASTES

LAMB PACCHERI
Bechamel, parmesan, salsa rossa, fried sage

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7 MAIN COURSE

MUSHROOM RISOTTO
Exotic mushrooms, crispy mushrooms, drizzle of truffle oil

8 MAIN COURSE

PORCHETTA
Pork crackling, apple fennel chutney

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9 DESSERT

CLASSIC TIRAMISU
Chocolate soil, amaretto ice cream

10 DESSERT

ROOIBOS PANNA COTTA
Amaretto grilled peaches, honeycomb, citrus custard, amaretto and rooibos syrup

10 YEARS OF EXCELLENCE

WINE • FOOD • HERITAGE