



# Welcome

Every dish on our menu is created from a memory, be it an experience, sight or smell. Food is intimate, personal and all dishes have a fond place in my heart that I wish to share with you.

Our Experience Menu is a taste of growing up. I believe that you eat with your eyes first, then your mouth and lastly, but most importantly, with your heart.

Having visited all of our suppliers and farmers, the quality of our produce is guaranteed; and we can assure you that every ingredient is treated with the utmost care and respect to ensure sustainability.

On our À la Carte menu, we've added a shaded dot next to each dish to indicate its satiation level. Lighter shaded dots indicate lighter meals so the darker the dot, the heavier the dish.

This is one of my favorite quotes, by George Bernard Shaw: "There is no sincerer love, than the love of food."

*Chef Xavier*

Printed on eco-friendly recycled paper

# Experience menu

The Experience Menu is only available to the whole table

R 730 per person excluding wine  
R1 300 per person including wine

## Mist on the Mountain

Zulu Bread, Coriander and Cumin  
Butter, Crispy Wagyu Fat

## Wood Burnt Butternut

Gemsquash, Pumpkin Seed,  
Gorgonzola and Kataifi  
*Waterford Oaked Chardonnay*

## Durban Coastline

Crayfish, Baby Squid, Sea Herbs,  
Mushroom Broth, Fennel Bulb  
*Idiom Viognier*

## Quail's Egg

Edamame, Potato, Cured Pork Belly  
*Vergelegen Semillon*

## 118 Day Dry Aged Jersey Beef

Amaranth, Red Onion, Miso,  
Rooibos Emulsion  
*Plaisir de Merle Cabernet Sauvignon*

## Snap, Crackle and Pop

Bergamot, Vodka, Almond

## The Ugly Duckling

Tamarind and Gooseberry, Pine,  
Leek and Parsnip  
*Kevin Arnold Shiraz*

## If you like Pina Colada's

Pineapple, Rum and Coconut

## Naartjie

Blonde Chocolate, Lavender,  
Buttermilk and Blood Orange  
*Ken Forrester "t" noble late harvest*

# À La Carte

## let's begin

### Bread

Caramelised Onion and Rooibos Dombolo, Spring Onion Butter, Miso Creme Fraîche

● Tuna Tataki - R 222

Crayfish, Seaweed, Wasabi, Fennel, Spring Onion

● Soft-Shell Crab - R 190

Yuzu, Swiss Chard Varieties, Caramelised Cream

● Burnt Squash - R 105

Gorgonzola, Rosemary, Pumpkin Seed and Kataifi

● Braised Sunflower Seed - R 115

Smoke Roasted Beetroot, Buffalo Mozzarella, Maas and Chive and Dressing

● 45 Day Dry-Aged Sirloin - R 160

Black Garlic, Horseradish, Cucumber, Nasturtium, Pak Choy

● Poached Duck Egg - R 147

Pea, Potato and Pancetta, Brioche and Blood Sausage Crumble

## to finish

● Strawberry Varieties - R 96

Wheatgrass, Almond

● Citrus and Lavender - R 130

Buttermilk, Dulcey, Honeycomb

● Melon - R 115

Apple, Maas, Vanilla, Lemon Verbena

● Dark Chocolate - R 122

Matcha, Raspberry, Coconut, Aniseed Aroma

## mains

● Burrata - R 256

Pickled Berry, Beets, Turnip, Black Rice and Port

● Farmed Kabeljou - R 304

Smoked Eel, Creamed Bulgar Wheat, Onion, Sea Spaghetti, Celery and Kalamansi

● Karoo Lamb Saddle - R 275

Autumn Vegetable, Amaranth, Bergamot, Mustard and Lime

● Pan Fried Duck - R 220

Confit thigh, Pine, Parsnip, Tamarind, Gooseberry

● Home Smoked Free-Range Chicken Breast - R 172

Truffle, Broccoli, Mushroom Textures, Thigh Terrine, Sherry

● Charred Veal Loin - R 346

Smoked Stanford, Pink Peppercorn, Potato, Cauliflower, Crunchy Sweetbreads

● "Bisque" - R 280

Razor Clam, Linefish, Prawn, Quinoa, Samphire, Cress

● Baked Camembert - R 145

Maple, Pecan, Thyme, Maldon, date and Pain au Lait



Please enquire about dishes that contain key allergens