

deST EP



START

Anti Pastì platter (Enough for 2 people)

Parma ham, Chorizo, Italian salami, grilled peppers, artichoke and melanzane
Camembert, Gorgonzola and Pecorino cheeses with preserved figs, grape molasses and fresh fruit. **125**

Royal terrine

A slice of cooked terrine made from free range chicken, free range chicken livers, confit duck, cured pork and seasoned with lemon, basil and garlic, wrapped in bacon and served with locally grown salad leaves and drizzled with Andante olive oil and quince dressing. **85**

Stilton salad

Award winning blue cheese salad, served with organic toasted walnuts, sous vide apples in caramel and raw unfiltered organic honey and leek vinaigrette. **70**

Smoked chicken salad

Char grilled vegetables with sesame soy and lime dressed ribbon cucumber. **75**

Prawns

Stir fried prawns on cream cheese with sweet chilli and coriander. **95**

Soup of the day

Sweet potato and butternut soup flavored with artisan curry spice baked in puff pastry and served with Porcini cream. **55**

Swartland lamb's tails

12 hour slow cooked shredded deboned lamb tails glazed and served with onion rings and local pomegranate chutney with crispy Nicola potato skins en croute. **75**

Shucked oysters 16 each

Walvis bay oysters on the rocks with lemon, Sriracha and Tabasco snow garnished with Yuzu and soy caviar.

Crispy white fish

Crispy fried salt and pepper whitefish served with chilli, lime and spring onion. **65**

MAIN

Beef fillet

With classic béarnaise and slow cooked oxtail sauce served with onion rings and triple cooked fries **165**

Duck confit

On sweet potato puree with orange jus mounted with foie gras butter and wild African garlic pickled carrots **155**

Local Lamb

Braised mini lamb shoulder malay style, funeral arancini grape chutney and banana yoghurt **150**

Roasted BBQ Pork belly

With mustard crust brandy prune puree, cider applesauce, celeriac cream and dauphinoise potato with fine beans **155**

Salmon trout (Banting)

Pan-fried local salmon trout on asparagus with lemon hollandaise, soft poached egg and cauliflower risotto **145**

Burger Royale

Aged cheddar cheeseburger on a homemade toasted sesame bun with garlic sauce onion rings and triple cooked fries **95**

Steak bomb

With porcini truffle sauce served on a homemade ciabatta bun with onion rings and triple cooked fries **110**

Petite poussin

Free range BBQ baby chicken Truffle mayo sweet potato fries **145**

Fish and chips

Crispy fried beer battered Kingklip with mushy garden peas and tartar sauce **120**

SWEET

Dutch apple tart

With rooibos ice cream shattered honeycomb and butterscotch sauce **55**

Lemon meringue curd

With vanilla ice cream,meringue fresh strawberries in coulis grape molasses and spiced cookie crumbs **55**

Dark chocolate

Valrhona earl grey pot de crème with salted burnt white chocolate and vanilla ice cream **58**

Glossary

Arancini: are stuffed rice balls, which are coated with breadcrumbs, and fried. There are a number of local variants that differ in fillings and shape.

Béarnaise sauce: is a sauce made of clarified butter emulsified in egg yolks and white wine vinegar and flavored with herbs.

Coulis: is a form of thick sauce made from puréed and strained vegetables or fruits.

Celeriac: also called turnip-rooted celery or knob celery, is a variety of celery cultivated for its edible roots, hypocotyl, and shoots. It is sometimes called celery root.

Foie gras: is a luxury food product made of the liver of a duck or goose that has been specially fattened.

Guanciale: is an Italian cured meat or salami product prepared from pork jowl or cheeks. Its name is derived from guancia, Italian for cheek.

Grape molasses: (also known as petimezi in Greece or pekmez in Turkey) is an ancient food made with reduced grape must that is thought to be one of the first sweeteners before cane sugar and honey were introduced in the Middle East and Mediterranean regions.

Hollandaise: is an emulsion of egg yolk and liquid butter, usually seasoned with lemon juice, salt, and a little white pepper or cayenne pepper. In appearance, it is light yellow and opaque, smooth and creamy.

Jus: is French for "with [its own] juice"; jus is the juice itself. In French cuisine, jus is a natural way to enhance the flavour of dishes, mainly chicken, veal and lamb.

Melanzane: Eggplant or aubergine is a species of nightshade grown for its edible fruit. It is known in South Asia, Southeast Asia and South Africa as brinjal.

Pecorino: is the name of a family of hard Italian cheeses made from ewe's milk.

Porcini mushroom: *Boletus edulis* is a basidiomycete fungus, and the type species of the genus *Boletus*

Sous-vide: (/su:'vi:d/; French for "under vacuum")^[1] is a method of cooking in which food is sealed in airtight plastic bags then placed in a water bath or in a temperature-controlled steam environment for longer than normal cooking times.

Sriracha: is a type of hot sauce or chili sauce made from a paste of chili peppers, distilled vinegar, garlic, sugar, and salt.

Tartar sauce: is a mayonnaise-based sauce, typically of a rough consistency. It is often used as a condiment with seafood dishes.

Wild African garlic: *Tulbaghia violacea* is a fast-growing, bulbous plant that reaches a height of 0.5 m. They grow from fat, tuberous roots which spread to form clumps of plants.

Yuzu: is a citrus fruit and plant originating in East Asia. It is believed to be a hybrid of sour mandarin and Ichang papeda.