



NATURE'S FLAMES

PINCUSHION PROTEA

The Pincushion Protea,
native to South Africa,
known as the phoenix
of the floral kingdom
due to their reliance on fire
to stimulate their regrowth.
Symbolising resilience and renewal
and shows nature's ability
to thrive amidst the
transformative power of fire.

VALENTINE'S DAY

5 COURSE

AMUSE BOUCHE

JOSPER GRILLED PRAWN (G · S)
Avocado, Cape orange vinaigrette.

ROOSTERKOEK, MOSBOLLETJIES,
CULTURED BUTTER, BILTONG SPICE

STARTER

KUDU BRESAOLA (A)
Chickpea fries, pickled shimeji, truffle aioli.

OR

FLAME GRILLED TUNA (A)
Celeriac and horseradish remoulade, fire roasted red cabbage,
apple mustard dressing.

OR

BEETROOT SALAD (A · VG)
Parsnip purée, sweet potato chips, cured red onions, pumpkin seed pesto,
cabernet sauvignon vinegar dressing.

SORBET

LEMON THYME & ROSÉ CAP CLASSIQUE SORBET

A – ALCOHOL · G – GLUTEN · N – NUTS · P – PORK · S – SHELLFISH · V – VEGETARIAN · VG – VEGAN

Our menus are prepared using local, seasonal ingredients. All fish and seafood is sustainably sourced.

Please notify our service colleagues if you have any known food allergies or intolerance.

Our food and beverages are prepared in an environment where peanuts/nuts and other allergens are handled.

Currently there is no separate concerned allergen-free preparation area.

MAIN

LAMB SHANK POTJIE
Krummelpap, dried fruits, sage oil.

OR

DUCK BREAST (A)
Duck fat boulangère, naartjie emulsion, poultry jus.

OR

ROAST CAULIFLOWER (A · N · VG)
White bean and tahini cream, pomegranate salsa,
pistachio, split harissa dressing.

OR

MASALA SPICED KINGKLIP FILLET (N)
Broccoli, spiced yoghurt, seeds, fire roasted carrots, coriander and cumin,
caper butter sauce.

OR

PRIME BEEF FILLET (A · G · N)
Butternut and cinnamon gratin, tender stem broccoli,
mushroom café au lait.

DESSERT

WHITE CHOCOLATE & RASPBERRY DELICE
Rose water delights, strawberry and lime ice cream.

FRIANDISE & ROOI KOFFIE

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