

STARTERS

Gruyere soufflé, petit pours, baby spinach, light crème sauce
(Please allow for 20 minutes preparation time)

90

Roasted baby beetroot, fried goats cheese and arugula salad with a red wine vinegar
dressing

85

Tempura prawns, Avocado, Grapefruit and Watercress salad
with harissa vinaigrette

130

Duck liver parfait, apple chutney, toasted brioche

85

Sugar cured Franschoek salmon trout, cucumber,
spring onion, ponzu dressing

100

Crispy fried Patagonian calamari, Asia
coleslaw, roasted garlic aioli

110

Trio of wild mushroom tortellini, warm vinaigrette, fresh parsley and Grano Padano

90 | 160

Fresh West Coast mussels, steamed in Le Lude Brut finished
with a gremolata crème

(when available)

90 | 160

Traditional beef tartare with hand cooked potato crisps

90 / 165

MAINS

Fresh off the boat line fish, crispy pancetta, wilted butter lettuce, petit pours,
pearl onions, lemon velouté

SQ

Crispy skinned chicken supreme stuffed with tarragon chicken mousse,
creamy corn purée, roasted chicken jus

195

Ginger glazed pork belly, cauliflower puree, crispy apple, celery and cabbage salad

195

Peking duck breast, carrot purée, buttered baby spinach,
fresh plum sauce

210

Beef Tagliata, wild mushrooms, sweet oven roasted tomatoes,
arugula salad, Grano Padano and pomme neuf chips

195

Fillet of Beef, truffled pomme puree, winter root vegetables and Port wine Jus

195

Orange