

Orangerie

Salted 70% chocolate tart,

Dark chocolate crumble, dulce de leche ice cream and caramel

R105

Apple tart fine,

quince glaze, toasted almond ice cream

*Please allow 15 – 20 minutes

R95

Trio of Profiteroles,

filled with vanilla pod ice cream, warm dark chocolate sauce

R90

Soufflé of the week,

please ask your waiter

*Kindly allow 15 – 20 minutes

R105

Grilled poached pear with black truffle honey

Perfectly matured Dalewood brie, thyme and Molden salt lavash

R110

Daily selection of homemade sorbets & ice creams,

R35 per scoop