

# Orangerie

Vanilla Crème Brulee, strawberry sorbet, fresh berries **120**

Warm Belgium chocolate Molten cake, granadilla ice-cream, granadilla coulis, dark chocolate cookie crumble **120**

Apple Tart Fine, almond frangipane, apricot glaze, toasted almond ice cream **120**  
\*Kindly allow 20-25 minutes

Soufflé of the week **110**  
\*Kindly allow 15 – 20 minutes

Three South African award-winning cheeses with grilled poached Pear, Gastrique honey, thyme and Maldon salt lavash **160**

## Sorbets:

Raspberry, Strawberry, Pear, Blueberry **35 per scoop**

## Ice Creams:

Dolce de leche, Vanilla, Chocolate, Rum and Raisin

Toasted Coconut **45 per scoop**

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## Dessert Wines

Boplaas White Muscadel **40**

Pierre Jourdan Ratafia **35**

Boekenhoutskloof Semillon NLH **65**

Paul Cluver Riesling NLH **80**

## Port

Boplaas Cape Tawny NV **40**

Holden Manz Good Sport **40**

De Krans Cape Vintage Reserve **60**