

Orangerie

Prince Albert figgy Pudding soaked in orange and butter syrup, vanilla custard, cookie crumble, vanilla ice cream, orange blossom honey	120
Crêpes Suzette, brandied orange and kumquat sauce, vanilla ice cream	120
Traditional Vanilla Crème Brulée	120
Trio of Profiteroles, filled with vanilla pod ice cream, warm dark chocolate sauce and toasted almonds	120
Soufflé of the week <i>*Kindly allow 15 – 20 minutes</i>	120
Affogato, double espresso, homemade vanilla ice cream and chocolate biscuit	80
Three South African award-winning cheeses with poached Pear, Gastrique honey, thyme and Maldon salt lavash	180

Sorbets: **45 per scoop**

Pink Lady Apple, Mix Berry, Tropical

Ice Creams: **55 per scoop**

Toasted Hazelnut, Vanilla, Chocolate, Rum and Raisin
Almond

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Dessert Wines

Per 50 ml glass

Boplaas White Muscadel	45
Donkiesbaai Hooiwijn	750/110
Boekenhoutskloof Semillon NLH	750/110
Paul Cluver Riesling NLH	130

Port & Grappa

Per 50 ml glass

Boplaas Cape Tawny NV	75
De krans Cape Vintage Reserve 2012	65
Grappa Tardiva	105
Sandeman Sherry	75