LEVEL FOUR

DESSERT

A selection from signature creations from pastry chef Yvette Kirsten and her pastry team.

Deconstructed Lemon Tart, Lemon Curd, Lemon Jelly, Lemon Soil, Honey Tuile and Lemon Verbena Ice Cream 150

Hot Chocolate Malva, Coffee Anglaise, Dehydrated Milk Foam, Baileys Ice Cream 145

New York Passionfruit Cheesecake, Passionfruit Sorbet 145

Strawberry Mille Fueille, Ruby Mousse, Poppy Seed Chantilly Crème, Strawberry Compote and Strawberry Sorbet 130

Vanilla Crème Brulee "to share"

Banana Ganache, Caramel Sponge, Isomalt Tuille 195

pair crème brulee with: Perrier Jouet Grand Champagne NV (170ml) 350

South African Cheese Selection, Homemade Crackers & Preserves 290

pair cheese with: L'Ormarins Late Bottled Vintage (50ml) 55*

DESSERT WINE

Simonsig Vin de Liza Noble Late Harvest 2019 (50ml/125ml/375ml) **100/230/690**

Nederberg Noble L:ate Harvest 2021 (50ml/125ml/375ml) 60/140/435

Klein Constantia Estate Vin de Constance 2018 (50ml/125ml/500ml) 275/690/2765

FORTIFIED WINE (50ml)

L'Ormarins LBV 55