LEVEL FOUR

30g 'Imperial Blue' Caviar 2500
Served with blini's, crème cheese, red onion & lemon

pair with a bottle of Le Lude Franschhoek Brut (NV) 945

Lobster Bisque (SF,D,E) 260
red pepper rouille, steamed fish & shellfish, fresh herbs

Italian Burrata (D) 265
confit heirlooms, 20 year aged balsamic, sourdough crouton, cold pressed olive oil, Maldon salt

Beef Tartare (E) 180
roast bone marrow, salsa verde, burnt onion puree, toasted sourdough

Poached Prawns (SF,D) 220
lager peri-peri emulsion, pickled fennel, avo mousse, labneh

Salmon Ceviche 200
tigers milk, lime, ginger & jalapeno gel, lime segments, pickled fennel, salmon roe

Oxtail Dumpling (D) 200
pulled oxtail, Asian beef broth, candied ginger, shitake

Saldanha Bay Oysters (SF) 315
Cucumber, lime & jalapeno granita

Grilled Calamari 260
grilled tubes & tentacles, mint-coriander & mango salsa with pickled fennel

Roast Pumpkin Gnocchi (V,D,E) 200
grilled asparagus & long stem broccoli, black garlic puree, pine kernels, sage burnt butter, fresh lemon

Stir-Fry Greens (Vg) 265
soba noodles, bok choi, long stem broccoli & sugar snaps with sesame- soy dressing and fried tofu

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From the Grill – all meat is aged for 21-35 days and served with mash or hand cut chips, plus your choice of green peppercorn, mushroom or bone marrow jus

Kalahari Beef (D)	250g Fillet	400
	300g Rib Eye	425
	600g Dry Aged Tomahawk	500
	300g Silent Valley Wagyu Sirloin	1350

Cape Lobster Tortellini (SF,D) 675
zesty celeriac puree, sweet & sour celeriac, lobster butter sauce

Atlantic Salmon (D) 460
poached & pan fried, pickled cucumber, seaweed crumble, beurre blanc

Madagascan Seabass (P) 420
green pea & mint puree, braised fennel, chorizo crumble, fennel velouté

Karoo Lamb (G) 450
lamb rack, skilpatjies, potato pave, smoked carrots, aubergine puree, apricot chutney, jus

Dry Aged Duck (D) 380
coffee parsnip, confit duck leg, pulled duck wonton, rainbow carrots, Cointreau jus

Pork Belly (D,P) 300
mustard compressed cucumber, pickled mushroom, pickled mustard seeds, jus

Chicken & Ricotta Ravioli 300
confit chicken, chicken velouté, chicken & potato crumble

Roast Pumpkin & Ricotta Ravioli (V,D,E) 250
pumpkin, home-made ricotta, brown butter emulsion, black truffle

Wild Mushroom Dumpling (V,D) 250
wild mushroom & miso broth, gochujang, soy, spring onion, crispy tofu

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fries	60	creamed spinach	60	steamed new potatoes	60
seasonal baby vegetables	60	buttery mashed potatoes	60	house salad	60

Please Note:
We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with risk of exposure to allergens.
We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredient listing.
If you have food allergies, please ask kitchen management about any specific allergens in the food before eating any food from the menu.

September 2026