

Cold Seafood Platter (SF,D) – 2 Namibian oysters, citrus cured salm	non, tuna, yuzu chili dressing	ı	R285
	To add "Imperi	al blue" caviar spoon R400	
Lobster Bisque (SF,D,E) - red pepper rouille, steamed fish & shellfis	sh, fresh herbs		R260
Caramelized Pear & Buffalo Ridge Mozzarella (D) – Caramelized pear, balsamic gel, baby spinach, Parma ham, olive oil			R225
West Coast Mussels (SF,D,G) – creamy white wine & garlic butter sauce, lemon, toasted sourdough			R250
Mauritian Seabass Mosaic () – citrus cured, pickled mustard seeds, avocado mousse, lemon zest, chili-sesame dressing			R200
Seared Yellow Fin Tuna (D) – red pepper peri-peri, avocado, labneh, pickled cucumber, tapioca			R200
Beef Carpaccio (D) – pickled veg, parmesan cream, citrus mustard dressing, segments of orange & grapefruit			R200
Tomato Terrine (Vg)- layered tomato, smoked tomato tartar pillow, balsamic pearls, bocconcini			R150
Caviar – The 'Siberian Stugeon' from Italy are raised in lakes and en pleasure of enjoying the firmness of their grain of this semi-wild ca in the field and guarantees a very rare caviar with dark color, medic Recommended to share Pair with Le Lude Franschhoek Brut (NV)	viar. The final preparation o	f this caviar is made by an expe	
Wild Mushroom Risotto (V,D) – carnaroli, wild mushrooms, white wi	ne, parmesan		R255
Prawn & Chorizo Risotto (SF,D) – carnaroli, chardonnay, tiger prawns, chorizo, parmesan			R325
Roast Pumpkin & Ricotta Ravioli (V,D,E) – pumpkin, home-made ricotta, brown butter emulsion, truffle			R230
Tom Kha Gai (SF, G, D) – tiger prawn wonton, shitake, broth, chili & lemongrass			R350
Sous Vide Pork Belly (D) – Compressed cucumber, apple mustard gel, pickled mustard seeds, bacon jam, jus			R350
Dry Aged Duck (D) – coffee parsnip, confit duck leg, pulled duck wonton, rainbow carrots, contreau jus			R400
Arlington Lamb (G) - cutlet, confit belly, polenta pie, smoked rump, aubergine puree, asparagus			R460
Line Fish (D) – saffron potato fondant, Shellfish dashi broth, chili, mussels, clams, broad beans			R440
Norwegian Salmon (D) – burnt cauliflower puree, scallop, tiger prawn, salmon roe, pickled fennel, honey beurre blanc			R550
Poached Lobster (D) – butter poached lobster tail, roast red pepper & chorizo puree, buttery potato puree			R625
Grilled Karan Beef (D) aged for 21 - 35 days.  Served with mash or hand cut chips, and green peppercorn, mushro 250g Fillet 300g Rib eye  Wagyu (D) - We source a variety of cuts from Wagyu farms locally, rich buttery notes and is naturally low in sodium. Served with mash 700g Tomahawk 300g Rump	R400 R425 the cattle are reared withou		

## 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.