

LEVEL FOUR

Saldanha Bay Oysters (SF,D) – ½ dozen medium in size, natural, bloody mary gel	R325
Lobster Bisque (SF,D,E) – red pepper rouille, steamed fish & shellfish, fresh herbs	R260
Buffalo Ridge Mozzarella (V,D) – heirloom tomato, avocado, balsamic gel, balsamic pearls, olive oil	R295
West coast mussels (SF,D,G) – creamy white wine & garlic butter sauce, lemon, toasted sourdough	R250
Chicken & duck terrine (D,G) – apple mustard gel, pickled mustard seeds, pickled veg, orange biscotti	R150
Seared Tuna (D) – red pepper peri-peri, avocado, labneh, pickled cucumber, pickled ginger, tapioca cracker	R200
Beef Carpaccio (D) – pickled veg, parmesan cream, citrus mustard dressing, segments of orange & grapefruit	R215
Sweet potato (Ve,N)– citrus crème, charred corn salsa, pickled cucumber, burnt onion puree, hazelnut soil	R150

Caviar – The “Imperial blue” caviar is a selection of caviar from a hybrid species, the ‘Siberian Sturgeon’ from Italy . The fish are raised in lakes and enjoy the space to move freely. Therefore, they burn their surplus fat which gives us the pleasure of enjoying the firmness of their grain of this semi-wild caviar. The final preparation of this caviar is made by an expert with 30-years’ experience in the field and guarantees a very rare caviar with dark color, medium sized pearls, firm texture and lengthy aftertaste.

Recommended to share	R3500
pair with Le Lude Franschhoek Brut (NV)	R945

Wild mushroom & garden pea risotto (V,D) – carnaroli, wild mushrooms, onion soubise, garden peas, grana Padano	R255
Roast Pumpkin Ravioli (V,D,E) – sage burnt butter, home-made ricotta, black truffle	R220
Slow Roasted Pork Belly (D) – tamarind labneh, tender stem, bacon jam, crackling	R350
Dry Aged Duck (D) – coffee parsnip, confit duck leg, pulled duck wonton, rainbow carrots, contreau jus	R380
Arlington Lamb (G) – cutlet, confit belly, polenta pie, smoked rump, aubergine puree, asparagus	R430
Line Fish (D) – saffron potato fondant, Shellfish dashi broth, chili, mussels, clams, broad beans	R400
Norwegian Salmon (D) – green pea, sugar snap, fennel crème foam, charred fennel, honey beurre blanc	R475
Lobster Thermidor (D) – lobster tail, black mushroom brandy, soubise, parmesan, buttery mash potato	R800

Grilled Karan Beef (D) aged for 21 - 35 days.

Served with mash or hand cut chips, and green peppercorn, mushroom or bone marrow jus

250g Fillet	R375
300g Rib eye	R410

Wagyu specialty cuts (D) – We source a variety of cuts from local Wagyu farms locally, the cattle are reared without the use of stimulants or routine anti-biotics. The wagyu has rich buttery notes and is naturally low in sodium.

Served with mash or hand cut chips, and green peppercorn, mushroom or bone marrow jus

*Please ask your waiter for the Wagyu cuts available	SQ
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fries	50	creamed spinach	55	steamed new potatoes	50
seasonal baby vegetables	65	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.

June 2025