
















LEVEL FOUR

"Our team ethos is to give credit to the individual chefs who have created these dishes for your enjoyment."

Duck baklava, pistachio purée, kumquats, micro salad	 David Tsotetsi	100
Beetroot textures, goats cheese, walnut and grape salsa	 Phil de Villiers	80
Prawns Thai spiced, coconut gel, cucumber, salt and pepper calamari	 Charmaine Msodo	130
Lobster bisque, brandy, prawn, scallop mousse	 Lebo Makoena	125
Roasted tomato soup, cream cheese ravioli and basil	 Tshepo Dlamini	70
Fresh mussels, handkerchief pasta, leek and mussel emulsion	 Andrew Mamagopodi	75
Braised lamb "ribbetjies", peas, butternut and preserved apricot chutney	 Phil de Villiers	180
Scottish salmon, sweet potato and ginger purée, miso vegetables and yuzu	 David Parker	205
Pork belly, smoked pork croquette, cabbage, apple and new potato	 Jandri Niemand	160
Seabass, olive oil, calamata olives, asparagus and tomatoes	 Wandi Tshabalala	170
Seared duck breast, crispy duck leg, duck wontons, five spice mash and Asian demi-glace	 Jandri Niemand	195
Porcini risotto, grilled king oyster mushroom, porcini powder and Parmesan cheese	 Lefa Rachoene	145
Confit chicken breast, chicken agnolotti, sweet corn and spring onion	 Lutendo Funyufunyu	145
Grass fed Rib-eye, mash or hand cut chips and baby vegetables	 David Tapala	190
Grass fed Fillet 250g, mash or hand cut chips and baby vegetables	 David Tapala	190