

Myoga at the Vineyard Hotel & Spa

7 Course Tasting Meal

Our amazing seven course tasting meal including our wine pairing. The pairing package has been carefully selected to complement and enhance your dining experience, please feel free to ask our staff for advice

Price Per Person	R295.00
Including Wine Pairing Per Person	R515.00

1st

All three are served

Duck Liver Parfait

Bitter chocolate, nibbed almonds

Seafood Samosa

Aioli, coriander spuma

Beetroot Ravioli

Beetroot gel, cumin goats cheese

2nd

Asian Caramel Pork Belly

Tomato aubergine jam, pork scratchings

Southern Fried Quail

Ruby slaw, ketchup manis, coriander, spring onion

Smoked Salmon Trout

Fennel, lime, dry smoked olive, cream cheese

Truffle Porcini Chawanmushi

Pickled micro vegetables, seaweed, pangretatto

3rd

Lightly Smoked Gazpacho

Shaken not stirred, served with kataifi prawns if you like

Panko Rib Terrine

Shaved vegetables, plunged biltong consommé

Red Duck Curry Soup

Seafood veloute, carrot jelly, malay pickled whitefish, summer herbs

4th

Tomato Risotto

Crème fraîche, jalapeño coriander pesto, parmesan crackling

Pancetta Medjool Date Tortellini

Sage burnt butter, goats cheese crisp katafi

Soft Gorgonzola Polenta

Mulled nashi pear, sugar dukkah walnuts

Pan Fried Potato Gnocchi

Smoked hake brandade, poached egg, fresh summer herbs

5th

Apple and Fennel Granita

Lime and Elderflower Sorbet

Buttermilk and Champagne Sherbet

6th

Pan Roasted Whitefish

Tarragon lemon risotto, edamame beans, wakame and umami enriched asparagus

Sous Vide Sirloin

Slow braised beef shin, potato puree, smoked bone marrow jus, cauliflower cream, broccoli rabe, shimijee mushroom and truffle crunch

Garlic Rosemary Lamb Loin

Handcrafted salsiccia, red braised lamb breast, brussel sprouts, feta yoghurt and pomme daufine
Additional

R40.00

Leek Ashed Springbok

Textures of onion, taleggio celeriac croquette and maple braised sweetbreads

Tomato Basil Bread and Butter Pudding

Selection of glazed vegetables, heirloom tomatoes and black sesame aubergine purée

7th

Summer Berries

Nougatine cup, strawberry chiboust, vanilla floating islands, crème anglaise, strawberry jus

Elements of Citrus

Lemon tea cake pain perdu, key lime pie, lemon grass grapefruit toffee, orange caramel frozen yoghurt, lemon cookie crumble

Chocolate Cremeaux

Hazelnut mousse, banana peanut gelato, tonka bean bourbon syrup, chocolate pearls
Additional

R30.00

Notes:

Please advise us of any dietary requirements before the meal to avoid potential problems which will allow us to give you the dining experience and service you expect

Menu last updated: 2014-05-15

The Vineyard Hotel & Spa, 60 Colinton Drive, Newlands, 7700
021 657 4545/3

Menus are deemed correct at time of publication but may vary over time.
It is the responsibility of the restaurant to maintain the menu and ensure prices are up to date.

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