



dash

The taste experience.

DINNER MENU

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# CELEB CHEF CHRIS & CHEF ASH COLLABORATION

**Executive Chef Chris Erasmus of the award-winning Foliage Restaurant and Dash Restaurant's Executive Chef Ash Arendse have fused their culinary artistry and shared philosophy for indigenous and forage-inspired flavours to create a menu exclusively served to Dash Restaurant patrons.**

The menu celebrates the genesis of the finest local and seasonal ingredients and has been designed to create a narrative around the evolution of

food – with each dish being a transcendent testimony to its origin and to the chef's collective culinary mastery.

Combining alpine glamour and impeccable hospitality, Dash offers gourmands the pinnacle of luxe with sustainable food influenced by the country's cultural and natural heritage.

The maturity and diversity of its ethically-sourced fare informs its local gastronomy with an unrivalled homegrown identity that drives the field-to-fork movement.





# CHEF ASH & CHEF CHRIS

DASH COLLABORATION



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**squid** 145

**tuna** 165

**cheese** 125

**pork** 165

**mushroom** 145

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**beef** 275

**lamb** 245

**fish** 255

**game** 285

**risotto** 185

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**soufflé** 95

**pudding** 80

**cheesecake** 85

**panna cotta** 75



**5 COURSE TASTING MENU**

WITH WINE 1050

WITHOUT WINE 550

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squid

mushroom

tuna

—

fish

or

risotto

or

pork

—

dessert

**7 COURSE TASTING MENU**

WITH WINE 1450

WITHOUT WINE 750

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squid

mushroom

tuna

—

fish

or

risotto

or

pork

—

beef

or

lamb

or

game

—

dessert

—

cheese



**NEWMARK**

HOTELS • RESERVES • LODGES • RESIDENCES

For more information about our  
sustainable suppliers.

**SCAN HERE**



**Abalobi**



**Honeybee**



**Microgreens**

