

INFINITY

RESTAURANT

DINNER MENU

STARTERS

Confit Tomato, Basil & Cucumber Gazpacho (v) R95
Buffalo Mozzarella, Home-Made Ciabatta

Courgette Salad (v) R95
Tamarind Dressing, Labneh, Peas, Broccoli, Radish, Pomegranate

Beetroot Carpaccio (v) R130
Candied Pecan Nuts, Granola, Balsamic Pearls & Marinated Feta

Pea & Asparagus Risotto (v) R150
Truffle Oil, Parmesan, Ciabatta Crunch

Steak Tartare R180
Horseradish Cream, Pickled Mustard Seeds, Cured Egg Yolk

Bo-Kaap Curried Tikka Chicken Thigh R120
Butternut Squash, Chimichurri, Assorted Pickles

Beet Root Cured Norwegian Salmon R160
Pickled Beet, Horseradish Cream, Braised Mustard Seeds,
Citrus Gel with Fennel, Apple & Celery Salad

Pan Seared Calamari R160
Citrus Segments, Lime & Basil Gel, Pickled Radish, Rocket

Prawns' Peri Peri R190 / R375
Pina Colada Panna Cotta, Passion Fruit & Pineapple Salad

MAINS

Grilled Catch of the Day R250
Pea Risotto, Broccolini, Blackened Eggplant, Saffron Beurre Blanc

Pan Seared Norwegian Salmon R290
Basil Mash, Buttered Pak Choi, Bisque Velouté, Fennel Chip, Herb Oil

Vegetable Patch (v) R220
Braised Brown Mushroom, Oyster Mushroom, Charred Gem,
Pumpkin Pesto, Crispy Tofu, Spelt Grains, Butternut Purée

Venison & Juniper Jus R310
Couscous, Harissa, Roasted Peppers, Apple Gel,
Baby Beets, Crispy Carrots

Beef Fillet (200g) R290
Cumin Carrot Purée, Pickled Carrot, Broccolini, Mustard Gel,
Potato Fondant, Caramelized Baby Onions, Granola Crumble, Beef Jus

Ribeye Steak (250g) R290
Sauce Soubise, Heirloom Carrots, Compressed Wax Potato,
Pickled Baby Onions, Smoked Carrot Purée, Braised Mustard Seeds

5 Spiced Lamb Shank R295
Mash, Wilted Greens, Pomegranate Glaze, Confit Garlic, Natural Jus

Teriyaki Glazed Chicken Breast R260
Sweet Potato, Summer Greens, Confit Garlic, Shitake Mushrooms, Jus

Confit Pork Belly R290
Gingered Sweet Potato Mash, Candied Apple, Cumin Mole, Pak Choi,
Micro Popcorn, Crispy Fried Pork Skin, Star Aniseed Jus

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SIDES & SAUCES

Hand Cut Fries R55

Roasted Baby Potatoes R55

Roasted Vegetables R55

Side Green Salad R60

Mushroom Sauce R30

Peppercorn Sauce R30

Chopped Chillies in Olive Oil R30

Kimchi Mayonnaise R30

Beef Jus R30

DESSERTS

The Beehive R110

Honeycomb Mousse, Elderflower, Honey Cluster

Crème Brule R100

Pear & Citrus Sponge, Pear Cloud, Crème Mouseline

Hertzoggie R95

Coconut Panna Cotta, Apricot Gel, Toasted Coconut Meringue, Biscuit

Sweet Potato Pudding R90

Salted Caramel, Pineapple Compote, Caramel Crème

Trio of Sorbet R75

Guavadilla, Strawberry, Peach

***Terms & Conditions:**

An automatic gratuity of 10% is applied on the final food & beverage bill for tables of 10 guests and above.