



CHEF SPECIALS

STARTERS

- 01 TUNA CEVICHE**
served with seared black pepper tuna sashimi, topped with a black crumbed prawn and finished with a spicy lemon emulsion **R 155**
- 02 SEARED SCALLOPS**
served with a cauliflower puree, coral tuille, bacon foam and crisp Parma ham chips **R 250**

MAINS

- 01 LAMB LOIN CUTLET**
herb crusted and served with mini Pommes Anna, Parma ham and asparagus puree, sautéed red cabbage, fresh asparagus, crisp egg noodles finished with a rosemary and brandy gastrique **R 280**
- 02 STUFFED QUAIL**
partially deboned, stuffed with pearl barley, bacon and fig, accompanied with roasted glazed figs and grapes **R 265**
- 03 SQUID INK TORTELLINI**
with a scallop and prawn filling, served with sage butter soil , a crayfish bisque and salmon trout caviar **R 195**

DESSERT

- 01 PASSION FRUIT TARTLET**
served with a granadilla gel, orange blossom meringues, lavender ice cream and caramelised orange segments **R90**