



CHEF SPECIALS

STARTERS

TUNA CEVICHE

served with a spiced lemon emulsion finished with a panko crumbed prawn

R 155

DUCK BREAST

served with charred pak choi, cherry and red wine reduction finished with a pineapple compote

R 105

MAINS

LAMB TERRINE

served with roasted garlic pomme puree and oven roasted root vegetables

R 225

250G RUMP

served with pomme cigars and a tomato and basil salsa

R 180

DESSERT

RUM POACHED PEAR & FRANGIPANE TARTLET

Amarula ice cream finished with mini ganash choux

R 85