



## FOREWORD

<b>Orange &amp; Beetroot cured Norwegian Salmon</b>	145
with pineapple suspension & shaved fennel	
<b>Freshly Chilled Gazpacho</b>	95
with a warm parmesan soufflé	
<b>Ceviche of Tuna</b> served with avocado cannoli, red radish, cucumber and a spear of asparagus	145
<b>Confit of Quail &amp; Petit Poulet Roulade</b>	185
with mushroom nest set on a potato fondant & creamed spinach	
<b>Carpaccio of Red Beets &amp; Asparagus Terrine</b>	105
with ricotta foam, red beet puree & a balsamic glaze	
<b>Fennel and Mascarpone Risotto</b>	105
with jerusalem artichoke	

## THE PLOT

<b>Chardonnay Asparagus Risotto</b>	175
with shemiji mushrooms & parmesan shavings	
<b>Duck Breast Cherry Smoked</b> with pomme dauphine, braised endive & rainbow carrots	245
<b>Pork Belly Slow Braised</b> with potato fondant, exotic mushrooms, caramelized parsnip puree & chili ginger caramel	225
<b>Beef Tenderloin Rossini</b>	245
with toasted brioche, roast bone marrow & perigourdine sauce	
<b>Seared Kudu Fillet</b> with butternut gnocchi, wilted spinach & prune and caramelized onion jus	245
<b>Duo of Salmon &amp; Monk fish</b>	225
with beetroot risotto & pan fried seasonal greens	

## EPILOGUE

<b>Rich Chocolate Marquise</b>	95
with espresso gelato	
<b>Strawberry Mille-feuille</b>	95
with a belgium white chocolate mousse	
<b>Caramelized Cherry Clafoutis</b>	95
with marzipan parfait and prune	
<b>Granadilla Crème Brûlée</b>	85
with a berry Sorbet	
<b>Cheese Delight</b>	175
selection of farm cheeses served with preserves and crackers	