

utopia

DINING ELEVATED

Tasting

R485pp

SPICY DESHELLED PRAWN

Chilli, Lemon, Garlic, Capers, White Wine

THAI LINE FISH LAKSA

Aromatic Coconut Broth, Noodles, Seasonal Vegetables

SORBET

Chef's Choice

HONEY GLAZED DUCK

Honey Carrot Puree, Brussel sprouts, Gnocchi,
Fermented Smoked Orange, Thyme Duck Jus

BEEF RAGU

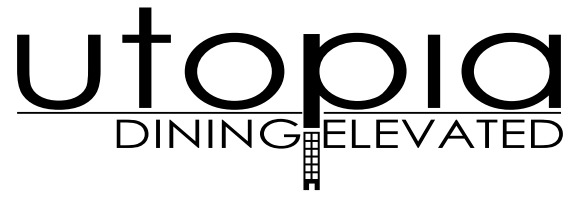
Roast Pineapple Harissa, Carrot, Barley Risotto,
Parmesan, Jus

Petit Four

Chef's Choice

LEMON POSSET

Pineapple Salsa, Mango Sorbet, Lime Crumble



Vegetarian Tasting

R425pp

AUBERGINE PARMIGIANA

Sun-blushed Heirlooms, Tomato Chutney,
Parmesan Veloutè, Pesto

THAI TEMPEH LAKSA

Aromatic Coconut Broth, Noodles, Sesame
Ginger Tempeh, Seasonal Vegetables

SORBET

Chef's Choice

POLENTA GNOCCHI

Gorgonzola, Romesco, Carrot Puree,
Onion Marmalade, Pumpkin Seeds

EXOTIC MUSHROOM GYOZA

Shiitake, Kombu Dashi, Kimchi, Tofu

Petit Four

Chef's Choice

LEMON POSSET

Pineapple Salsa, Mango Sorbet, Lime Crumble



Classic Wine Pairing

R220pp

1st course

Remhoogte First Light Chenin

2nd course

Weltevrede Calcrete Chardonnay

3rd course

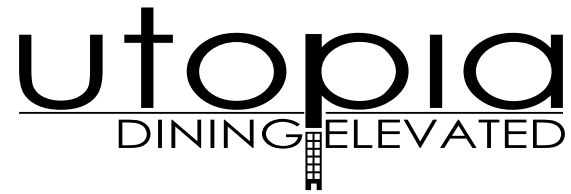
Doolhof Malbec Merlot

4th course

Zevenwacht Syrah

5th course

Cinzano To Spritz



Premium Wine Pairing

R330pp

1st course

Marras Piekenierskloof Chenin

2nd course

Leeuwenkuil Reserve White

3rd course

Baleia Pinot Noir

4th course

The Goose Expression Cabernet Shiraz

5th course

Saronsberg Brut