



## Tasting

R485pp

### **SPICY DESHELLED PRAWN**

Chilli, Lemon, Garlic, Capers, White Wine

### **LINE FISH**

Thai Curry, Basil Coriander Pesto, Coconut, Peach Gel, Asian Slaw, Coconut-Rice

### **SORBET**

Chef's Choice

### **VENISON**

Honey Carrot Puree, Candy Beets, Charred Onions, Black Garlic Aioli, Crisps

### **LAMB CHORIZO KOFTA**

Burnt Onion Labneh, Polenta Chip, Corn, Smoked Paprika Pumpkin Puree, Mint Jus

### **PETIT FOUR**

Chef's Choice

### **LAVENDER & HONEY POSSET**

Honeycomb, Lemon Sorbet, Lime Crumble



## **Vegetarian Tasting**

R425pp

### **AUBERGINE PARMIGIANA**

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

### **CHICKPEA TOFU**

Thai Curry, Basil Coriander Pesto, Coconut,  
Peach Gel, Asian Slaw, Coconut-Rice

### **SORBET**

Chef's Choice

### **GNOCCHI**

Gorgonzola, Romesco, Carrot Puree,  
Onion Marmalade, Seeds

### **MUSHROOM LENTIL KOFTA**

Burnt Onion Labneh, Polenta Chip, Corn,  
Smoked Paprika Pumpkin Puree

### **PETIT FOUR**

Chef's Choice

### **LAVENDER & HONEY POSSET**

Honeycomb, Lemon Sorbet, Lime Crumble