



HAZENDAL

ANNO 1699

VALENTINES DEGUSTATION

Menu

R950 p/p

*EXCLUDING WINE PAIRING
AND GRATUITY*

WELCOME COCKTAIL

TERIYAKI STYLE OYSTERS,
POTATO & SALMON TROUT CHOUXQUETTE,
MUSHROOM & ORANGE BLOSSOM BLINCHIKI

RUSSIAN BLACK SOURDOUGH,
ROSE INFUSED BUTTER

TOMATO, BOCCONCINI, STRAWBERRY
GAZPACHO, BASIL-INFUSED OLIVE OIL

OCTOPUS, BBQ WATERMELON GLAZE,
SALSA VERDE, SPICED SAUSAGE

BUTTERMILK SORBET, PINEAPPLE,
CORIANDER, VANILLA VODKA

KAROO LAMB ROULADE, DRIED PEAR, CAPER
AND RAISIN SALAD, ROAST ONION TART FINE

DALEWOOD BOLAND FONDUE, TOMATO,
ROOIBOS AND ZAVARKA TEA COMPOTE,
BROWN BUTTER FINANCIER

FABERGÉ INSPIRED AFTER EIGHT CHOCOLATE
EGG WITH MOCHA AND MINT
