



WINTER SPECIAL

STARTERS

Aged yellowtail pastrami, tomatillo, daikon

OR

Raw beef, miso cream, wagyu fat crumb, wild sage

OR

Eggplant heart, garlic caramel, shiitake (vegan)

MAINS

Sustainable fish, klipkometers, lemon kosu hollandaise

OR

Pork, kapokbos glaze, salted grapes, celeriac, gem lettuce

OR

Cauliflower risotto, curry, ginger, dates

DESSERT

Dark chocolate, passionfruit, cocoa nib

OR

Macadamia crème, burnt butter, sorghum, balsamic

3 Courses at R400 per person.