



New Year's Eve 2025

Arrival Cocktail

MUSHROOM

Crisp Parmesan, whipped truffle infused mousse



TURMERIC CURED FISH CARPACCIO

Green apple and samphire salad, lime vinaigrette finished with crisp puffed wild rice

Steenberg The Black Swan Sauvignon Blanc



PAN-SEARED PRAWNS

Served on seasonal asparagus, with a champagne and caviar velouté finished with seaweed crunch

Steenberg Semillon



PASSIONFRUIT SORBET

Gin and tonic jelly



FLAME GRILLED VENISON

Crisp Pomme Anna, creamy parsnip purée, fine beans, black garlic and cherry infused jus

Steenberg Catharina



BRAMBLE BERRY PARFAIT

Honey roasted fig, whipped tonka bean mousse finished with a citrus infused earl grey gel

De Krans Tawny Port



Selection of Friandise
Origin Coffee or Ronnefeldt Tea

R1685 without wine pairing

R2515 with wine pairing

Additional beverages are not included in the price

Menu subject to change without notice

Discounts do not apply on New Year's Eve

Please inform us in advance, if you are vegetarian or have any other dietary requirements

A 12% service charge will be added to your bill

