



Valentine's Menu

AMUSE

Saldanha Bay Oyster

Pickled onion, yuzu kosho, bonito flakes

Saltare Brut Nature, Western Cape NV

FIRST COURSE

Mossbolletjies

Warm brioche, Bovril glaze, apricot, shaved biltong

Carinus Chenin Blanc, Swartland 2024

SECOND COURSE

Wagyu Yaki-Dango

Char-grilled wagyu meatballs, smashed aubergine dengaku, tomato & chilli jam, toasted nori, garlic oil

Radford Dale 'Vinum' Gamay Noir, Stellenbosch 2024

OR

Fire Grilled Fresh Mussels

Chardonnay cream, lemongrass, samphire, parmesan soldiers

Julien Schaal 'Mountain Vineyards' Chardonnay, Elgin 2024

MAIN COURSE

Chicken Yakitori

Binchotan-style, beetroot kinpira, kimchi-cured cucumber salad

Botanicum & Duncan Savage Cinsault, Piekenierskloof 2021

OR

Grilled Sirloin

Wagyu nikujaga, crushed potato and wilted greens

Winshaw 'The Fox' Cabernet Sauvignon, Stellenbosch 2021

Valentine's Chocolate Indulgence

Dark chocolate mousse, roasted cherries, brownie crumb, smoked chocolate ganache

Boplaas Colheita 2007

R795 per person
R1295 per person with wine

