Christmas Menu 2026

Tryn Mimosa
Bubbly, amaretto, mango, basil purée

AMUSE BOUCHE
An opening taste from our kitchen

SMOKED SPRINGBOK CARPACCIO
Gruyère "custard" pickled mushrooms, hazelnut vinaigrette
Steenberg The Black Swan

GRILLED VANNAMEI PRAWNS
Confit fennel and black garlic galette, caviar beurre blanc, prawn oil, shiso
Steenberg Semillon

GRILLED BEEF FILLET
Served truffle parsnip purée, duck fat potatoes,
parmesan asparagus, Congac and black pepper jus
Steenberg Catharina

CHOCOLATE TORTE
Red velvet crémeux, kirsch infused stracciatella ice cream,
pickled cherry compote, meringue crumble
Steenberg Pinot Noir Cap Classique

SELECTION OF FRIANDISE
Suprimo Coffee or Ronnefeldt Tea

R1695 without wine pairing
R2275 with wine pairing

Additional beverages are not included in the price
Menu subject to change without notice
Discounts do not apply on Christmas Eve or Christmas Day
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