# BLOOM

## *Christmas Eve*

R1300 pp | Add Wine Pairing R550 pp

Gluten-Free  Vegetarian  Vegan

### WELCOMING THE SEED

Pumpkin Seed Macaron, Sunflower Seed Cream & Spiced Raisin

### FERMENTING THE SEED

Ginger & Cranberry Sourdough, Nutmeg Butter

### EARTHY ROOTS

Cured Lourensford Trout, Helderberg Beetroot & Cucumber

*Eagles' Nest Reserve Sauvignon Blanc 2024*

### STEM GROWTH

Babylonstoren Heirloom Tomato, Preserved Waterblommetjie & Buffalo Mozzarella

*Stellenzicht Acheulén Chardonnay 2024*

### NOURISHED BY THE HARVEST

Aged Chalmar Beef, Asparagus & Balsamic Raspberry Gastrique, Pommes Soufflèes

*Idiom Zinfandel 2020*

### FORBIDDEN FRUIT

Cherry Pie, Crème de Cassis Ice Cream

*Cassis Spritz*

### PETITS FOURS

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## *Our Story*

*Welcome to Bloom,* our signature restaurant, where refined dining comes alive in a space that delights all the senses. Designed for both the aesthetes and epicureans, Bloom combines sophistication with genuine warmth, offering an experience that is elegant yet unpretentious.

With Executive Chef Sebastian Smith and his team at the helm, our menu is seasonally inspired and rooted in a local philosophy that celebrates the exceptional quality of South African produce. Each dish tells a story of our diverse culinary heritage, inviting you to explore flavours from across the country without leaving our beautiful hotel.

*Sustainability is at the heart of what we do.* We source ingredients responsibly, prioritising small-scale farmers and artisans to ensure authenticity and depth in every dish. As the seasons change, so does our menu, reflecting the rhythms of the land and offering a dining experience that evolves with nature.

*At Bloom,* South African cuisine truly blossoms: vibrant, layered and expressive. With heartfelt hospitality and a thoughtfully curated wine list, every visit is an immersive journey — a celebration of flavour, creativity and culture that lingers long after your meal.