

New Year's Eve Menu

R2 495 per person

Shore

Fresh Saldanha Bay oyster | Seaweed mignonette | Saltwater granita

Pasture and Grain

Fire roasted beef bone marrow butter | Parmesan corn flakes | Sourdough

Vine

Tomato tartar | Stonefruit atchar | Whey vinaigrette | Chilli oil

Ocean

Dry aged yellowtail | Kombucha dashi | Daikon radish | Red onion jelly

Atlantic Routes

Charred kingklip | Sweetcorn | XO | Fermented blueberry

Seasons

Grapefruit | Strawberry | Tomato

Organic Roots

Duck breast | Beetroot pavé | Black garlic | Rhubarb

Curds

Handpicked collection of fine cheeses | Served tableside with traditional garnishes

Cocoa

Tanzanie dark chocolate crèmeux | Cranberry | Lime | Chai