



Women's Weekend | 7 - 10 August

Lunch & Dinner Service
R495 Including Tea Pairing

Sourdough

Forest mushroom emulsion | Lactic plum
Ox-heart tomato tartare | Pine nut | Chilli oil | Whey
Served with blueberry & pomegranate iced tea

West Coast Catch

Parsley | Fish bone velouté | Braised fennel

OR

Gnocchi

Globe artichoke | Potato | Garden peas | Vadouvan

OR

Karoo Lamb Rib

Harissa | Roasted turnip | Cheese curds

Served with a natural infusion of blueberry & clove

Orange & Cointreau

Zephyr ganache | Citrus | EVOO | Meringue

Served with Ceylon green tea with lychee and ginger