



Starters

Clouds soup, freshly baked bread.	70
Chicken liver parfait, toasted brioche, onion marmalade, red wine jelly, pumpkin seed dust	85
Calamari salad, trio of peppers, red onion, baby leaves, seaweed, squid ink, lime syrup, nuoc cham sauce	90
Sesame goats cheese, beetroot mousse, marinated shimeji mushroom, beetroot Foam, beetroot crisps, walnut biscuit	90
Beef carpaccio, horseradish dressing, brioche crumbs, deep fried capers, rocket	90
Japanese scallops, cauliflower truffle scented puree, green pea mousse, saffron tuile, lime zest	195

Mains

Linguine, grilled baby marrow, broccoli florets, spinach, parmesan shavings, gremolata dressing	150
Pork fillet, chorizo dust, mushroom sauce, roasted baby potato, baby marrow, pan-fried porcini mushrooms	195
Catch of the day, pan-fried fillet of fish, herb baby potato, truffled green pea Puree, pan-fried sweet corn, radish, herb lemon butter sauce	225
Beef ribeye steak, biltong crust, hand cut fries, green peppercorn sauce, fine green beans, roasted red onion	250
Ostrich fillet, hasselback potato, onion marmalade puree, rocket salad, cherry tomato, baby corn, parmesan, red wine & thyme jus	260
Norwegian Salmon, fresh cucumber, fine green beans, toasted almonds, baby greens, sauce vierge	260

Desserts

Baked cheese cake, coffee ice cream, cookie crumble	90
Dark chocolate tart, vanilla ice cream, salted peanut brittle	90
La Karida soup, chia seeds, fresh berries, lime sorbet	90
Local cheese board, lavash bread, fig and walnut salami	185