

Starters

Clouds soup, homemade bread	70
Slow cook tomato, caramelized onion, biltong, black olives, feta cheese, basil pesto tart	70
Pan-fried calamari, chorizo, herb tomato smoor, crostini	90
Thai style beef salad, baby corn, radish, red pepper, chilli sesame dressing	90
Mushroom risotto, truffle oil, parmesan shavings, rocket salad	95 / 120
Prawn ravioli, creamy saffron garlic sauce, beetroot tuile	110

Mains

Creamy homemade tagliatelle pasta, roasted butternut, spinach, toasted pine nuts, parmesan shavings	155
Braised rolled pork belly, plum-oyster sauce, potato cubes, baby gem squash, pan-fried mushrooms	195
Cape bouillabaisse served, rouille, fresh bread	220
Pan-fried fillet of fish, beetroot mash potato, pickled beetroot, fine green beans, caper dill sauce	230
Off the bone Springbok shank, parmesan mash potato, fine green beans, roasted carrot, glazed beetroot	240
Beef fillet, roasted vegetables, caramelized baby onion, potato Lyonnaise, red wine jus	250

Desserts

Apple-dates crumble, bourbon vanilla rooibos tea ice cream	60
Vanilla crème brûlée, almond honey tuile	70
Dark chocolate fondant, vanilla ice cream, granola crumbs	80
Local cheese board, lavash bread, fig-walnut salami	185