



Tasting Menu

First Course

Chilled Tomato Soup
Celery, Basil, Cherry Tomato
Fram Chardonay

Second Course

Mussels
Mussel and Leek Wonton, Pickled Mussel, Saffron and Leek
Vondeling Sauvignon Blanc

Third Course

Butternut
Gruyere, Karoo Matured 6 Months, Shitake
Vondeling Chardonay

Fourth Course

Pork Belly
Cauliflower Puree, Mustard Greens, Apple
Catherine Marshall Amatra Red

Fifth Course

Aged Beef Sirloin
Chimichurri, Artichoke, Grapefruit, Onions
Yardstick Pinot Noir

Sixth Course

Manjari Chocolate 64%
Szechuan Pepper, Ginger
Rijks Pinotage

