



Tasting Menu

Valentine's Day 2018

With or without wine pairing

First Course

Corn Soup

Dried tomatoes, Spring onion, Miso

Mulderbosch Brut MCC

Second Course

Aubergine Ravioli

Tomato, Courgette, Macadamia nuts

Vondeling Chardonnay

Third Course

Octopus

Gooseberry, Squid heads, Papaya and Chili

Beaumont Chenin Blanc

Fourth Course

Pork Belly

Cauliflower puree, Bok choy, Apple

Catherine Marshall Amatra Merlot

Fifth Course

Beef Fillet

Chimichurri, Onions, Sweet potato, Mushroom, Citrus Jus

Morgenster Lourens River Valley Red

Sixth Course

Manjari Dark Chocolate

Ginger, Passion fruit, Szechuan pepper

Rijks Pinotage

