

SEAC

Our menu is designed as a small plate menu. Where there is a second price this is for a main course or larger size portion. The menu is a compilation of ingredients we most enjoy cooking. We encourage ordering multiple plates for the table to share.

ENJOY THE EXPERIENCE!

POTATO SAVARIN R 160 R 230

(vegetarian - no bacon)
Leeks, corn, bacon, grilled vine tomato, sour cream, cheddar

VEGAN TOM YUM R 150

Lemongrass, coriander, lime, tomato, mushrooms, lime leaves, galangal, grilled tofu cubes

FARMER'S MARKET SALAD R 175

Cos lettuce, grilled corn, tomato, artichokes, grilled chicken, bacon, croutons, parmesan, avocado, creamy aioli style dressing

VENISON KITFO TACO R 175

Minced cured venison, our gomen, mitmita, sambal manis, cottage cheese

PICKLED CALAMARI R 165

Pickled squid heads and tubes, wakame seaweed, kewpie mayo, sambal oelek, sesame, red onion, roasted peppers

GRILLED SEA BASS R 190 R 320

Dashi foam, carrots, shitake mushrooms, radish, bracken

PRAWN TAILS R 220 R 320

Glass noodles, spicy noodle sauce, ginger, shitake mushrooms, pickled cucumber

SHIO KOJI SCALLOPS R 190 R 360

Smoked mussel and dill broth, green onion ginger salsa, dried paprika angel hair

CRAYFISH R 250 R 450

Green leche de tigre, black garlic, cheddar crackers, red onions, chipotle

CONFIT DUCK LEG À LA YUM R 190 R 290

Apricot glaze, ginger, molasses, soy, citrus cocktail, mash

PAN SEARED DUCK BREAST R 210 R 370

Muhammara, pomegranate, balsamico, citrus, crispy basil, amadlavudlavu

PORK BELLY R 180 R 290

Shiso, pumpkin, chermoula, fig pickle, black pepper tuile

SPRINGBOK LOIN R 210 R 340

Hoi sin glaze, caramelised apple, walnut, asparagus

LAMB CHOPS R 220 R 360

Sun dried tomato crust, minted pea puree, guanciale, roasted red onion

CURRIED WINGS & THIGHS R 170 R 260

Malay style curry sauce, coconut, atchar, minted yoghurt, pineapple, grilled young carrots

BRAISED BEEF CHEEKS R 190 R 310

Water spinach, seeds and nuts, truffle, parmesan, green onion mash

ANGUS DENVER STEAK R 180 R 290

Grilled vine tomato, bacon, cheddar, crispy potato, chimichurri

To eat is a necessity, but to eat intelligently is an art.

FRANÇOIS DE LA ROCHEFOUCAULD

DESSERTS

CHOCOLATE R 130

Rich chocolate sponge, chocolate truffle, salted brownie, hazelnut, mousse, dark chocolate sauce, chocolate ice cream

FROZEN CHEESECAKE R 140

Curd, limoncello gel, citrus cocktail, lemon gastrique, dried naartjie powder

AFFOGATO R 130

Vanilla ice cream, espresso, hazelnut biscotti

INDONESIAN INSPIRED PANCAKES R 140

Coconut milk, dried fruits, custard, nuts, banana, rum and raisin ice cream

PB & J R 130

Peanut butter fat bombs, peanut brittle, butterscotch, berry pastilles, berry gel

STRAWBERRIES IN BLACK PEPPER IMAGAWAYAKI R 140

Cream, sugar, black pepper, japanese crumpet, custard, syrup

TASTING MENU

R 800 food only, R 1200 with wine

ONE: Venison Kitfo Taco

Minced cured venison, mitmita, our gomen, sambal manis, cottage cheese

Wine: Ghost Corner Semillon

TWO: Grilled Sea Bass

Dashi foam, carrots, shitake mushrooms, radish, bracken

Wine: Babylonstoren Viognier

THREE: Pan Seared Duck Breast

Muhammara, pomegranate, balsamico, citrus, crispy basil, amadlavudlavu

Wine: Beaumont Pinotage

FOUR: Springbok Loin

Hoi sin glaze, caramelised apple, walnut, asparagus

Wine: Endura Cape Blend

FIVE: Strawberries in Black Pepper Imagawayaki

Cream, sugar, black pepper, Japanese crumpet, custard, syrup

Wine: Post House Treskilling Yellow

PESCATARIAN TASTING MENU

R 900 food only, R 1300 with wine

ONE: Pickled Calamari

Pickled squid heads and tubes, wakame seaweed, kewpie mayo, sambal oelek, sesame, red onion, roasted peppers

Wine: Ghost Corner Semillon

TWO: Prawn Tails

Glass noodles, spicy noodle sauce, ginger, shitake mushrooms, pickled cucumber

Wine: Ridgeback Viognier

THREE: Shio Koji Scallops

Smoked mussel and dill broth, green onion ginger salsa, dried paprika angel hair

Wine: Babylonstoren Chardonnay or Beaumont Pinotage

FOUR: Crayfish

Green leche de tigre, Black garlic, cheddar crackers, red onions, chipotle

Wine: Die Waghuis White Blend or Ridgeback Shiraz

FIVE: Strawberries in Black Pepper Imagawayaki

Cream, sugar, black pepper, Japanese crumpet, custard, syrup

Wine: Post House Treskilling Yellow

VEGETARIAN TASTING MENU

R 650 food only, with wine R 1050

ONE: Vegan Tom Yum

Lemongrass, coriander, lime, tomato, mushrooms, lime leaves, galangal, grilled tofu cubes

Wine: Ghost Corner Semillon

TWO: Kimchee Dim Sums

Asian dipping sauce, ginger, shiso, sesame

Wine: Ridgeback Viognier

THREE: Potato Savarin

Leeks, corn, grilled vine tomato, sour cream, cheddar

Wine: Babylonstoren Chardonnay or Beaumont Pinotage

FOUR: Vegetable Hot Pot

Pumpkin, assorted mushrooms, zucchini, asparagus, roasted baby onion, risotto cake, black garlic and chive butter, truffle

Wine: Endura Cape Blend

FIVE: Strawberries in Black Pepper Imagawayaki

Cream, sugar, black pepper, Japanese crumpet, custard, syrup

Wine: Post House Treskilling Yellow

No allium free menu available. **Disclaimer:** Whilst every care is taken in the preparation of our food we cannot guarantee against cross contamination. Please ensure you advise us of any life-threatening allergies beforehand.