



Starter

Salmon tartare

with ginger, garlic, lemon zest and chives, squid ink macaroon, smoked salmon mousse, wasabi yoghurt, fennel, salmon roe and rooibos tea and vanilla vinaigrette

Main

Grilled beef fillet

pea puree, potato gratin, shimeji mushrooms, pumpkin and cinnamon fritter, mangetout, chimichurri and baylies jus

Dessert

Rooibos tea crème brûlée

Garam masala sponge cake, crushed pistachio nut
with mango and cardamom sorbet

Chef Jiaan