



Starter

Buratta

olive oil poached tomato, candied aubergine, artichoke, rocket salad, balsamic pearls and basil pesto dressing

Main

Cape Malay Lamb Curry

naan bread, cinnamon infused basmati rice, peach chutney, toasted coconut and tomato salsa

Dessert

Hazelnut crème brûlée

chocolate madeleine and coffee sorbet

Chef Jiaan