

Starters

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| Brie spring rolls smoked kudu mustard aioli baby leaves pickles we recommend: Clouds pinot noir 2017 | 80 |
| Soup of the day | 90 |
| Coconut mozzarella cheese basil pesto ravioli parmesan shavings we recommend: Clouds chenin blanc | 95 |
| Labneh cheese chargrilled artichoke toasted melba toast we recommend: Clouds sauvignon blanc | 140 |
| Scallops crispy bacon fennel fronts lemon & pepper pearls we recommend: Clouds pink 2017 | 150 |

Mains

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| Tomato saffron risotto we recommend: Clouds chardonnay 2016 | 90 |
| Pasta of the day – Ask your waitron for today's dish | 160 |
| Coconut mozzarella cheese basil pesto ravioli parmesan shavings we recommend: Clouds chenin blanc | 160 |
| Fish of the day – Ask your waitron for today's fresh catch | 220 |
| Grilled duck breast potato anna carrot puree seasonal vegetables orange glaze we recommend: Clouds shiraz 2015 | 280 |
| Beef fillet beetroot puree potato anna seasonal vegetables bone marrow jus we recommend: Clouds red blend 2016 or shiraz 2015 | 300 |

Desserts

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| Raspberry coulis rose water cream chocolate hollow short bread crumbs crunchy pearls we recommend: Clouds shiraz 2015 | 95 |
| Honey sponge vanilla panna cotta marshmallow dark chocolate bark we recommend: Rickety bridge natural sweet wine | 120 |
| Black sesame seed ice-cream matcha green tea tartlet gold dust tuile We recommend: Beaumont Cape vintage | 120 |

Our staff all share all the tips, we request, if you leave a tip, to do so by adding it to your room bill or credit card.