

Dinner Menu

Starters

Homemade Soup bread and butter	100
Beetroot carpaccio baby tomatoes, onion jam, parmesan, pumpkin seeds, honey-basil dressing, melba toast	100
Citrus soy confit duck feta, orange segments, peppers, red onion, cucumber leaves, toasted nuts, honey & herb dressing	100
Baby mozzarella peppers, baby tomatoes, cucumber, red onion, rocket basil dressing, melba toast	100
Smoked salmon pickled beetroot, radish, labneh, peppers, cucumber, baby tomatoes, red onion, rocket, seed crackers, mustard-mayo dressing	135
Beef Carpaccio baby tomatoes, onion jam, parmesan, pumpkin seeds honey & basil dressing, melba toast	150
Prawn Spring rolls 2 prawn spring rolls, sweet chili sauce, Asian side salad	150

Main Course

Harissa roast Aubergine stuffed with cous-cous, feta, lentils & nuts, seasonal vegetables, herb yogurt sauce	185
Amasi Labneh ravioli mushroom, tomato crème fraiche sauce, parmesan, rocket	210
Ostrich fillet harissa cous-cous, lentils & nuts, seasonal vegetables, herb-yogurt sauce	230
Fish of The Day roasted baby tomatoes, seasonal vegetables, creamy white wine sauce	295
Beef Fillet seasonal vegetables, sweet potato fondant, bacon, crispy onion sauce of the day or red wine jus	350

Dessert

Gooseberry & vanilla crème brûlée almond praline, biscotti	100
Sorbet terrine coconut lemon sauce, toasted coconut	100
Valrhona chocolate nemesis gelato, berry coulis	150
Clouds Cheese Platter 5 local cheeses, watermelon Konfyt, fig preserve, crackers	175 pp

We endeavour to meet all special requests and dietary requirements. Kindly inform us if there is something you cannot eat.

Gratuities are shared by all the staff and not included in the price