

Lunch & Dinner Menu

Starters

Homemade Soup bread and butter	100
Oven-roasted bone marrow salsa Verde, melba toast	130
Roasted butternut avocado mousse, whipped feta, toasted pumpkin seeds, red onion, honey-mustard dressing	140
Camembert & brie phyllo parcel cranberry, balsamic reduction	150
Garlic prawns mixed leaves, slow roasted plum tomatoes, red onion basil dressing, sesame seeds	180

Main Course

Beetroot risotto parmesan, crispy Parma ham, toasted pine nuts and sage	125/180
Pasta of the day please ask your server what we are cooking up today	210
Traditional oxtail winter greens, butternut & sweet potato herbed mash	275
Fish of the day garden green veggies, aromatic yellow curry coconut broth	295
Beef fillet ratatouille, roasted potato wedges, rosemary infused red wine jus	350

Sides:

Seasonal or roasted veggies	35
Mediterranean cous-cous	
Roast potatoes	
Sweet potato chips	

Dessert

Dessert of the day please ask your sever	120
Ginger & apple pudding creme anglaise, vanilla ice cream	120
Baked cheesecake pineapple & passionfruit salsa, Swiss meringue, tuile	150
Cappuccino creme brûlée chocolate cup, candied nuts	150
Clouds cheese platter 5 local cheeses, watermelon Konfyt, fig preserve, crackers	195

We endeavour to meet all special requests and dietary requirements. Kindly inform us if there is anything you do not eat.

Gratuities are shared by all staff. We do not add a gratuity, except for tables of 6 or more, which will incur a 12% gratuity.