

SEVEN COURSE 880 | SEVEN COURSE WINE 500

CHOOSE 1 DISH FROM THE 1ST, 2ND & 3RD COURSE SELECTIONS

TEN COURSE 1080 | TEN COURSE WINE 700

ALL DISHES ARE SERVED

AMUSE-BOUCHE

Poached Oyster, Soy Dressing, Chilli, Coriander

Smoked Pork Belly Bitterballen, Mustard

Chevin Fondue, Balsamic, Fig, Spinach Crumble

Ridgeback Chenin Blanc 2020

BREAD COURSE

Salmon Pâté, Lemon Curd Rock

Beef Bresaola, Mushroom Rock

Buchu & Tomato Butter

Eagles' Nest Sauvignon Blanc 2023

FIRST COURSE

Sliced Fresh Fish, Cucumber, Lime, Chili, Onions

Ridgeback Viognier 2023

- or -

Duck Breast, Crispy Duck Liver, Pickles, Olive Caramel

Ridgeback The Journey 2020

PALATE CLEANSER

Fruit Sorbet

SECOND COURSE

Salt & Pepper Tiger Prawn, Grilled Sticky Rice, Egg Yolk, Seaweed, Tigers Milk

Eagles' Nest Constantia Sauvignon Blanc Reserve 2023

- or -

Flank Steak, Wagyu Tongue, Parsnip, Pommes Puree, Jus

Eagles' Nest Constantia Shiraz Reserve 2022

THIRD COURSE

Basque Cheesecake, Spiced, Pumpkin, Glazed Stone Fruit, Vanilla Ice Cream

Waterford Heatherleigh

- or -

Local Cheeses, Preserves, Toast

Ridgeback Cabernet Franc 2021

PETITE FOURS

Pistachio Bonbons

Key Lime Pie, Meringue

Macha Macaroon