

TABLE TOPPERS - Designed for sharing

GP WINELANDS PROSCIUTTO, BELNORI GOATS MILK AND BOERENKAAS, SOURDOUGH, TRUFFLED HONEY - I85

LAMB BOBOTIE SAMOSA, CORIANDER CURD, CARROT ROYALE - I10

V SMOKED SWEETCORN, MOZZARELLA CROQUETTES, BASIL-JALAPENO RANCH DIP - 90

A CREAMY PIRI-PIRI CHICKEN LIVERS SERVED WITH WARM BRIOCHE TOAST - I25

S OCTOPUS CARPACCIO, CHILI AND GARLIC SQUID TENTACLES, LEMON GEL - I40

STARTERS

S TOMATO TOM-YUM SOUP, COCONUT GELATO, COMPRESSED PINEAPPLE AND CORIANDER - I20

S CHILI SALTED SQUID, LIME MAYO, NUAC CHUM, FRAGRANT SALAD - I75

VA BUTTERNUT VELOUTÉ WITH AMARETTO AND SAGE CRUMBLE - 75

BEEF TARTAR, PONZU CURED CUCUMBER, MAKATAAN PRESERVE, SPICY KETCHUP ROCKET PESTO, PARMESAN, MUSHROOM MARMALADE, SOUS VIDE EGG YOLK - I60

SA SALDANHA BAY MUSSELS STEAMED WITH CHENIN BLANC, CELERY, ANCHOVY AND GREMOLATA CREAM, TOASTED BAGUETTE - I15

S CRISPY TEMPURA PRAWN, CRUNCHY TOSSED SALAD, SRIRACHA, YUZU - 2I5

WARM CURED NORWEGIAN SALMON, AVOCADO, KIKKOMAN-HONEY, ORANGE, VANILLA COMPOTE, LIME CRÈME FRAICHE, BEET MERINGUE - I15

N MESCLUN SALAD WITH CRUNCHY CASHEW AND PEPITAS, BAKED MASCARPONE BLUECHEESE CAKE, TOMATO CHUTNEY - 95

OYSTER BAR

SG MEDIUM SALDANHA BAY OYSTERS (6) - I60

SG LARGE SALDANHA BAY OYSTERS (6) - I85

SIDES

- 35 each

TRUFFLE PARMESAN MASH

STEAK FRIES

SEASONAL GREEN VEGETABLES, CONFIT GARLIC, CHILI

HONEY AND ROSEMARY SWEET POTATOES

MAINS

PN SIGNATURE PORK BELLY, SESAME CRUNCH PORK RIB, APPLE-TAMARIND, SWEET POTATO AND BANANA PURÉE, PANCETTA CRISP, CHILI-GINGER CARAMEL - 240

PA PEPPERED SPRINGBOK STEAK, PARSNIP PURÉE, CREAMED SAVOY CABBAGE, PANCETTA, ROOIBOS POACHED PEAR, VENISON JUS - 290

N PAN-FRIED DUCK BREAST, TURNIP CASHEW NUT PURÉE, SPICED DUCK SAUCE, PEAR ROOIBOS CHUTNEY, PEARL BARLEY, SEASONAL VEGETABLES - 290

S CURED SOUS VIDE CHICKEN, ROASTED PRAWNS, KEDGEREE RICE, AGED CHEDDAR BITTER-BALLEN, BUTTER CHICKEN HONEY SAUCE, PINEAPPLE AND AVOCADO SALSA - 265

VN SMOKED BEETROOT RISOTTO, GORGONZOLA CRÈME, ROASTED WALNUT, BURNT BUTTER, RAINBOW BEETS, GRATED PARMESAN - I60

S SHELLFISH RISOTTO, ROASTED PRAWN TAILS, CREAMY SEAFOOD CRÈME, SHAVED PARMESAN - 265

S LINE FISH OF THE DAY, SMOKED CARROT PURÉE, SAFFRON LINGUINI, MUSSELS, SQUID, SMOKED FENNEL VELOUTE, SUNDRIED TOMATO RELISH - 265

AG BEEF FILLET, BAKED BROCCOLI AND CHEESE, MADAGASCAN PEPPER CRÈME - 290

A OXTAIL AND BEEF CHEEK BORDELAISE, FIELD MUSHROOMS, ROAST GARLIC CRÈME, POMME PURÉE, SMOKED BUTTER, PARSLEY, CAPER SALSA - 290