



HEIRLOOM



PLANT-BASED DEGUSTATION MENU

## Avocado

*kumquat, fennel, butternut, marjoram*  
Seasalter Sauvignon Blanc 2023

## Seaweed Tartare

*cauliflower, lemongrass, saffron*  
De Wetshof Riesling 2020

## "Onion Soup"

*salt crust, broth*  
Saxenburg Private Collection Sauvignon Blanc 2019

## Morel

*artichoke, garlic, orange*  
De Grendel Op Die Berg Pinot Noir 2022

## Celeriac

*tomato teriyaki, smoked tomato*  
Rijks Touch of Oak Shiraz 2009

## "Gorgonzola"

*Amarena cherries, spiced brioche*  
Doolhof Malbec 2022

## Rum Baba

*passion fruit, Tahitian vanilla*

## Quince and Buchu

*honey gel, vanilla, pollen, pistachio*  
Beaumont Goutte D'Or



PLANT-BASED TASTING MENU

## Avocado

*kumquat, fennel, butternut, marjoram*

Seasalter Sauvignon Blanc 2023

## Seaweed Tartare

*cauliflower, lemongrass, saffron*

De Wetshof Riesling 2020

## Celeriac

*tomato teriyaki, smoked tomato*

Rijks Touch of Oak Shiraz 2009

## Quince and Buchu

*honey gel, vanilla, pollen, pistachio*

Beaumont Goutte D'Or



À LA CARTE

2 courses R530 / 3 courses R750  
Certain dishes will require a supplement.

Crispy chicken egg, onion soubise // 200

Avocado, kumquat, fennel, butternut, marjoram // 175

Hake quenelles, MCC sauce, caviar // 325  
(Supplement of R100)

Ostrich tartare, yolk gel // 250

West Coast sardines, sauce verte // 250

Saldanha mussels, vadouvan curry // 350

South Coast rock lobster Dugléré // 700  
(Supplement of R250)

Kingklip, grapefruit emulsion, tarragon, zucchini // 400

Poached chicken, morel & port jus, crispy chicken skin // 450

Karoo wagyu beef fillet, porcini, pomme anna // 850  
*(Supplement of R300)*

Celeriac, tomato teriyaki, smoked tomato // 300

Selection of local cheese, Membrillo // 275

Rum baba, passion fruit, Tahitian vanilla // 200

Cœur de Guanaja, mucilage, cocoa nibs // 215

Paris-Brest, hazelnut praliné cream, Manjari // 245

Elgin apple tart, croissant ice cream // 200