



HEIRLOOM





A CULINARY LEGACY,  
WHERE TRADITION FINDS  
NEW EXPRESSION

*Heirloom – a treasure to be passed down  
through generations. Our cuisine allows for  
simplicity to unfold into complexity.*



DEGUSTATION MENU

## Crispy Quail Egg

*onion soubise*

Cederberg V Generation Chenin Blanc 2022

## Celeriac

*white anchovy, hazelnut*

Radford Dale Touchstone Chardonnay 2022

## Hake Quenelles

*MCC sauce, caviar*

Arendsig Block A15 Chardonnay 2022

## South Coast Rock Lobster Dugléré

Ghost Corner Sauvignon Blanc 2023

## Poached Chicken

*morels and port jus, crispy chicken skin*

Anthonij Rupert Merlot 2018

## Cremona Gorgonzola

*amarena cherries, spiced brioche*

Doolhof Malbec 2022

## Cœur de Guanaja

*mucilage, cocoa nibs*

Thelema Vin de Hel 2020

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*onion soubise*

Cederberg V Generation Chenin Blanc 2022

## South Coast Rock Lobster Dugléré

Ghost Corner Sauvignon Blanc 2023

## Poached Chicken

*morel & port jus, crispy chicken skin*

Anthonij Rupert Merlot 2018

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*mucilage, cocoa nibs*

Thelema Vin de Hel 2020



TASTING MENU







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





