



ATLAS SWIFT WINE PAIRING

July & August | Thursday – Sunday

3 courses – R1195.00 pp

BREAD COURSE

House made sourdough with whipped black ash Belnori
and onion marmalade

AMUSE BOUCHE

Saldana Bay Oyster

bonito foam, green oil, lemon gel

FIRST COURSE

Free Range Quail

carrot puree, mustard seed, nori dust, citrus beurre blanc

Paired with Robertson Chardonnay

PALATE CLEANSER

Citrus sorbet

SECOND COURSE

Buffelshoek Venison

textures of parsnip, red peppercorn foam, balsamic jus

Paired with Wellington

THIRD COURSE

Almond & Pear Crumble

spiced vanilla ice cream, apricot wafer

Paired with Cederberg



ATLAS SWIFT WINE PAIRING

July & August | Thursday – Sunday

5 courses – R1395.00 pp

BREAD COURSE

House made sourdough with whipped black ash Belnori and onion marmalade

AMUSE BOUCHE

Saldana Bay Oyster

bonito foam, green oil, lemon gel

FIRST COURSE

Free Range Quail

carrot puree, mustard seed, nori dust, citrus beurre blanc

Paired with Robertson Chardonnay

SECOND COURSE

West Coast Lobster

sauteed asparagus, wild garlic aioli, toasted hazelnuts, citrus jus

Paired with Franschoek Chardonnay

THIRD COURSE

Gin Cured Tuna

crispy rice, citrus fruits, dill aioli, Kalahari saffron velouté, parsley oil

Paired with Cape South Coast Chardonnay

PALATE CLEANSER

Citrus sorbet

FOURTH COURSE

Buffelshoek Venison

textures of parsnip, red peppercorn foam, balsamic jus

Paired with Wellington

FIFTH COURSE

Almond & Pear Crumble

spiced vanilla ice cream, apricot wafer

Paired with Cederberg