



DINNER AT THE TERRACE

TO START

FYNBOS GARDEN (VEGAN) R130

Charred baby carrots, rooibos-honey glaze
& roasted chickpea creme

SPRINGBOK LOIN CARPACCIO R140

Baby herbs, kolby cheddar, miso & sesame aioli
& sourdough melba

LINE FISH CEVICHE R155

Grapefruit, orange, aleppo pepper, roasted pistachio
& fennel oil

CARAMELISED FIG & BURRATA SALAD R140

Prosciutto, toasted pecans & aged balsamic

CLASSIC HOMEMADE CHICKEN PATÉ R130

Served with corn bread & pickled red onion

MAINS

KAROO LAMB LIESLAP R310

Wild rosemary crust, pap tart, tender stem broccoli
& taylors jus

FREE-RANGE CHICKEN BALLOTINE R280

Garlic & lemon thyme, grilled baby marrow
& demi glaze

CAPE LINE-CAUGHT FISH R300

Ribboned cucumber, grilled bok choy
& chilli butter sauce

WILD MUSHROOM & BUTTERNUT GNOCCHI (VEGETARIAN) R265

Aged pecorino, sundried tomato napolitana
& “on the vine tomatoes”

AGED PICANHA R320

Pink pepper chimichurri, crushed & crispy potatoes
& fried black beans

Please don't hesitate to ask us about our gluten-free options.



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DESSERTS

FLOATING MALVA	R135
Milk chocolate cremeux, espresso caramel, hazelnut granola	
GANACHE SLICE	R145
Candied ginger, biscuit crumb and mos confit snap	
BLACK FOREST TIRAMISU	R145
Cherry compote, mascarpone mousse & coffee amaretto biscuits	
LEMON YOGHURT TARTS	R130
Citrus meringue shards, dried lemon & yoghurt mousse	
APPLE CRUMBLE MILLIONAIRE SHORTBREAD	R135
Shortbread, miso caramel, vanilla cremeux & spiced ice cream	

BEVERAGES

AMERICANO	R40
CAPPUCCINO	R42
ESPRESSO	R32
DOUBLE ESPRESSO	R42
LATTE	R45
RED CAPPUCCINO	R45
RED CHAI LATTE	R45
HOT CHOCOLATE	R45

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For an unforgettable dining experience, please enquire at reception to book dinner at Sauvage.