



MAIN MENU

*Eleven nations, one table where heritage, flavour
and hospitality unite.*

MAIN EVENT PART 2

Cape of Good Hope | R280

Butter-poached West Coast sole, saffron mash, prawn meat, roasted red pepper, turned broccoli and clams in a shellfish and orange caviar velouté, a refined tribute to South Africa's cross-cultural maritime history.

Slow-Cooked Oxtail Cottage Pie | R320

Slow-cooked pulled oxtail, mirepoix and butter beans beneath creamy mash, served with creamed spinach. A true South African winter warmer.

Pulse Casserole | R140 (VE)

Black, sugar, broad and red kidney beans with chickpeas and pilaf couscous. Vegan is never an afterthought.

Curry of the Day | POA

Freshly prepared daily and served with rice, roti, sambals and poppadums. Ask your server for today's Durban-inspired selection.

Grilled Tomahawk Steak | R500

500g tomahawk with garlic and thyme chimichurri-roasted potatoes, bone marrow butter, truffle and your choice of sauce. The chef's flagship farm-to-table tribute.

SWEET ENDING

Galaxy of Chocolate | R140

Chocolate bomb with dark chocolate ganache, chocolate soil, nutty chocolate tuile, cocoa powder and citrus gel. A celebration of fine chocolate.

Amarula Drunken Crème | R110

Amarula crème pâtissière with pecan brittle, offering warm custard with a distinctly South African twist.

Late Harvest Sherry-Baked Pear Crumble | R95

Pear tarte Tatin served with homemade vanilla pod ice cream, a soft and fragrant ending shaped by the Cape Winelands.

All prices are charged in ZAR per and include 15% VAT.
Menu may contain allergens and pork. Please check with your server. The Chef reserves the right to alter or change menu items according to seasonal availability.