



WINTER MENU

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

MAIN EVENT

Tandoori-Crusted Kingklip | R280

Pan-fried kingklip fillet with date chutney, mashed potato, Cape Malay velouté and cold-pressed curry oil. A modern expression of South African flavour.

Venison Pithivier Wellington | R350

Antelope loin and chicken mousse wrapped with spinach in pastry, served with truffle cauliflower quenelle, baby carrots and rooibos and Klipdrift-infused jus. A borrowed classic with a South African tribute.

Durban-Style Spicy Gnocchi | R220

Curried butternut and potato gnocchi with chickpeas, butter beans and green peas in a coconut cream butter sauce, finished with candied cashews and parmesan. A Durban vegetable curry with a twist.

Shisanyama Short Rib | R440

Grilled grass-fed short rib with local tomato chutney, pap tart and beef reduction. A true local legend.

Slow-Braised Lamb Shank | R390

Slow-cooked lamb shank with caramelised onions, green beans, baby carrots, mashed potato and rich lamb sauce. South African winter comfort.

Confit Chicken Leg | R260

Slow-confit chicken leg with bouquet garni, Zulu Bambara beans, sweetcorn, lentils, samp, wheat and wild mushrooms in chicken broth. A taste of Nguni nostalgia.

Trio of Karoo Lamb | R495

Free-range lamb rump, herb-crusted lamb rack and lamb curry croquette with sweet potato fondant and rich lamb reduction. A celebration of the Kalahari.

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.