

The wine pairing for this menu has been carefully selected by Junel and Chantel to feature a collection of highlights and rarities from Mosaic's Cellar.

Amuse-Gueule

"Taste Buds Tingler"

A small seasonal gift from the Chef

'It's not what it seems"

Hors d'Oeuvre

First Courses

Ceviche of Scallop with Cauliflower Crème and Beignet

and

Trout Confit with Celeriac and "Fines Herbes Beurre Blanc"

Les Entrées

Intermediate Courses

Caramelised Veal Sweetbreads with Quince and Wholegrain Mustard Sauce

and

Slow Braised Rabbit Ravioli with Morogo and Creamed Red Wine Jus

Remise en Bouché

Palate Cleanser

A selection depending on the chef's innovative mood

Grande Dégustation Menu R745.00 p/p
Optional: Wine Pairing R120.00 p/p



Les Plats Principaux

Main Course

Sustainably Farmed Kabeljou with Madagascar Vanilla Foam

or

West Coast Rock Lobster and Langoustine "Cannelloni" with Perigord Truffle Sauce
(Supplement R 65.00)

or

Honey Glazed Wood Pigeon with Wild Herb Salad and Red Wine Bugu Jus

or

Impala Trio

Impala Loin, Smoked Impala Leg, Traditional Brawn with Kumquat Jelly

Les Fromage

Cheese Course

Your choice of Seasonal European and South African Cheeses from our trolley served with Aggy's dried Pear and Macadamia Nut Bread

or

Roquefort Trifle with French Butter Pear Relish and Walnut Daquoise

or

A Parade of Cheese

Chantel's selection of local and International Cheeses

Les Desserts

Dessert

Dark Chocolate and Bergamot Delice

or

Chantel's "Assiette Gourmande" of the Day

Coffee and Petits Fours

