



Autumn 2013

Petite Dégustation Menu

*Our Dishes are designed to tempt the eye and tantalize the taste buds.
We propose that you allow us to seduce you in small mouthfuls.*

Petite Dégustation Menu R 495.00 Excluding Wine Pairing
Connoisseur Selection: Wine Pairing - R 280.00 per person
Enthusiasts Selection: Wine Pairing - R 175.00 per person

First Temptations

A small seasonal gift from the Chef

The Sea

Norwegian Salmon and Scallop Ceviche with Horseradish Cream

The Forrest

Beetroot and Basil Parfait

The Soil

Sweetbread Cornet with Roulade of Avocado and Wild Mushroom

The Air

Melon Spiral

The Ocean

Pan Seared Gurnard with Caper Velouté

OR

The Pastures

*Matured Beef Rib Eye with Creamed Morels
Kobe Beef Rump When Available – Supplement Charge SQ*

OR

The Meadow

Slow Braised Pheasant with Roasted Carrot Purée

Heaven

Dark Chocolate Nemesis with Pistachio Cream

OR

The Orchard

Tastes and Textures of Caramel

The Plantation

Coffee and Petits Fours