

A large, light-colored illustration of a woman in a garden, wearing a long dress and holding a basket, serves as a background for the menu. The scene is filled with various flowers, including irises, and butterflies. The overall style is elegant and artistic.

Grande Degustation Menu

Grande Degustation Menu R 795.00 Excluding Wine Pairing
Connoisseurs Wine Pairing Selection R 365.00 per person
Enthusiasts Wine Pairing Selection R240.00 per person

Taste Bud Tingler

A Small Seasonal Gift from the Chef

Amuse Bouche

Snail Trail

'L'Escargot Bourgogne, filled with Mushroom Duxelles

Hors-d'œuvre

Frog in a Pond

Tempura of Frogs legs with a Fragrant Morel Mushroom Jelly

Le Entrée

Land and Sea

Pan Seared Scallop and Baby Langoustine Tail with Garden Pea Ragout

Remise en Bouche

Palate Cleanser

Les Plats Principaux

Pebbles on the Beach

Poached Sea Bass with a Clam Velouté

Or

Prints in the Paddock

Duo of Beef with Summer Beans

Or

In The Rabbit Hole

Slow Braised Rabbit Ravioli on African Marog

Le Fromage

A plated cheese course inspired by the Chef's Innovative Mood

Desserts

A Walk Through our Sweet Garden

Textures and Tastes of Violets and Spice

The Sent of Jasmine

Coffee and Petits Fours