

Starters

The Quiet Garden

Panko confit duck croquette | Smoked pea & bacon velouté | apple gel |
pickled radish | micro salad

Spice Route Springbok

Spiced Springbok bobotie cigars | sambal tomato | micro coriander | pickled
sprouts | raita | herb oil | banana crisps | apricot

Garden at First Light (V)

Peppery wild rocket | smoked tomato risotto stuffed in Italian peppers |
aubergine cream | toasted nut soil | mint & basil consume | Mozzarella di
Buffalo

The Last Harvest

Duck liver parfait | leek mosaic | parsley aioli | pear compote | chili oil |
caramelised onion puree | toasted brioche

Langoustine at First Tide

Butter poached langoustine | smoked fennel puree | compressed apple
ribbons | coriander blossom oil | sea lettuce crisp | lemon air

Season's Pour (SQ)

Chef's daily creation inspired by the garden and the day's harvest — The
flavour of now, captured in a single pour

Mains

Whispers of the Karoo

Lamb french trimmed | garden peas | burnt red pepper & garlic puree | herb sour cream | pomme puree | toasted walnut ash | rooibos smoked jus | baby glazed carrots

Embers of the Valley

Karoo beef fillet | potato pave | umngqusho (samp espuma) | foraged mushroom | chimichurri | charred onion | bacon, onion chorizo crumb | smoked carrot puree | sour fig and bone marrow jus

Tide of Fire

Braaiied butter Lobster | curry leaf oil | smoked mackerel pot sticker | leek & mussel salad | squid ink aioli | red Thai curry | habanero & pineapple gel

Golden Drift

Pan fried duck | plum-ginger chutney | crispy chicken skin | miso pumpkin puree | yuzu pickled daikon | | spiced port reduction | sweet potato fondant

Wild Harmony

Venison loin | gem squash puree | grilled peaches | burnt onion ash | blackberry gel | tender stem broccoli | truffle cauliflower puree | rooibos Jus

Crimson Solstice (V)

Roasted eggplant with harissa | black lentil & herb salad | garlic labneh | pomegranate seeds | coriander oil

Desserts

Midnight Pistachio

Black tartlet case | chiffon | vanilla chocolate crème | pistachio ganache |
seasonal berries

Sunburnt Summer

Lemon mousse | ginger crumble | pickled ginger | tuile | dark chocolate
Namalaka | poached rhubarb | hazelnut ash | Cape Malay ice cream

Golden Monsoon

Mango lassi | cardamom white chocolate ganache | Hanepoot compote |
litchi ice cream

Karoo Cellar Selection

Aged local cheeses | biltong crumb | honey & lemon preserve | honeycomb |
sourdough crisps | pickled pear | rooibos poached apple

Two Course

R1050 pp

Three Course

R1250 pp

Menu prices may vary according to seasonal ingredient availability and evolving menu selections.