

VALENTINE'S DAY DINNER

14 February 2023



Menu

R 950 per person
includes a pre-dinner Champagne Cocktail

Pre-Starter

Compressed Watermelon
marinated tomato, basil fior di latte, bulgur wheat tuile
Steenberg Brut NV

Starter

Salted Ocean Cob
pomme Anna, roasted garlic emulsion, chilli oil
L'Omarins Brut

Palate Cleanser

Lemon & Mint Sherbet
champagne foam

Main Course

Aged Chalmar Beef Sirloin
sweet potato, vine tomato, zucchini, ting ya mabele
Klein Constantia Brut 2019

Cheese Textures

Belnori liquorice panna cotta, gorgonzola crumble,
bocconcini sandwich, tomato chutney, red onion puree, black grape
Constantia Uitsig Brut NV

Dessert

Strawberry & White Chocolate Gateaux
raspberry, vanilla-pistachio ice cream
L'Omarins Rose

Bookings essential. Terms & conditions apply.