

Dessert

PASSIONATE ABOUT CHOCOLATE

itakuja mousse, azelia aero, passion fruit inspiration
ganache & passion fruit ice cream

VALHRONA CHOCOLATE

Itakuja – double fermented chocolate from Brazil
Azelia – hazelnut milk chocolate
Passion fruit infused chocolate – powdered passion
fruit juice mixed with cocoa butter

STONE FRUIT “SANDWICH”

apricot biscotti, vanilla namelaka & nectarine compote

... ON THE BEACH

mango parfait, piña colada mousse, melon & yuzu granita

RASPBERRY “WAKE UP”

raspberry & hazelnut delice, espresso mascarpone,
patron jelly, dulce de leche ice cream

CHOCOLATE FONDANT & ORANGE

orange & lavender preserve, mini fynbos shortbread
with vanilla ice cream

THAI MERINGUE

kalamansi curd, litchi pâte de fruit & rambutan sorbet

MISTRESS OF SPICES

black cardamom steamed date pudding, pink
peppercorn poached pears, spiced crème with
buttermilk ice cream

GROOTBOS FYNBOS HONEY ICE CREAM

Our honey ice cream is made with single blossom
Erica Irregularis honey that grows only on the
Grootbos Nature Reserve

SELECTION OF CHEESE

locally produced cheeses from the Kleinriver farm
and surrounds, served with homemade chutney

Starters

vegetarian

TOFU LAKSA

crisp sprout salad, coconut & lime
cream with fermented red cabbage

POTATO & LEEK VELOUTÉ

truffle cream & pepper lavash

GOAT’S CHEESE ESPUMA

shaved vegetable salad, pistachio
butter & port toffee

TOMATO & CUCUMBER GAZPACHO

meat & seafood

CRISPY DUCK LEG

fine apple & herb salad,
pomegranate & citrus dressing

BEEF TATAKI

fermented black garlic aioli,
kimchi, coral tuille

FRESH SHUCKED OYSTERS

passion fruit kombucha

ASSIETTE OF TROUT

confetti bush cured, tartare, cold
smoke gravadlax with pea & dill
salad, lime crème fraiche

Main Course

vegetarian

SPICED RED KIDNEY BEAN KOFTAS

coriander & cashew nut butter, tzatziki,
pickled daikon

SHITAKE & CHILLI RAVIOLI

fragrant mushroom broth, smoked
char-grilled corn, beluga lentils

BLACK FRIED RICE

vegetable stir-fry, roast capsicum
with roasted peanuts & red jalepeno
coconut cream

BASIL & PARSLEY HOMEMADE GNOCCHI

tomato ragout, roast sweet potato,
dried romano tomatoes & herb jel

Side Dishes

Our chefs have prepared side dishes to compliment the menu that
is available to you. Feel free to adjust your order accordingly:

Gruyère & Wild Rosemary Crispy New Potatoes

Steamed Broccoli with Toasted Flaked Almonds

Wild Rocket, Red Onion & Tomato Salad with Balsamic Glaze

Main Course

meat & seafood

GRILLED BEEF FILLET

pont neuf, braised baby onions, wilted farm
greens, peppercorn sauce

ROAST LAMB SHOULDER KATAIFI

cauliflower & fennel purée, chimichurri & braising jus

CRISPY CONFIT PORK BELLY

ponzu & sesame marinated carrots, butternut
& tamarind purée, honey jus

OSTRICH FAN FILLET

fine beans, roast button mushrooms, date
purée, crispy new potatoes & red wine jus

PAN FRIED PRAWNS

prawn & saffron bisque, linguini nero
with dune spinach

FISH OF THE DAY

crispy calamari, yellow coconut curry cream,
zucchini spaghetti with chilli & garlic

Grilled Chicken Supreme

with any of our vegetarian options as a side dish

