



New Year's Eve Set Menu - R 1350 per person

- Amuse Bouche -

- Burnt Cauliflower Foam & Spiced Tempura Florets

- Starters -

- Cured Salmon

Horseradish Ice Cream & Lemon

OR

- Beef Tataki

Yuzu, Ginger Ponzu & Crispy Shallots

OR

- Ravioli

Shitake Mushrooms & Miso Butter

- Sorbet -

- Ginger & Passion Fruit Granita

- Mains -

- Breast Of Duck

Beetroot, Hoisin, Honey & Star Anise Brown Ale Glaze

OR

- Fillet Steak

Mustard, Honey & Sichuan Butter

OR

- 52 Degree Salmon Fillet

Squid Ink, Sweet Pea & Lime

- Dessert -

- Caramelized White Chocolate Cheese Cake

Raspberry Pate De Fruit, Spice Ice Cream & Lime Gel

OR

- Coconut Panna Cotta

Textures of Strawberry, Basil Foam & Meringue

- Petit fours -

- Matcha Marshmallow

Whiskey Sour Jellies, Dark Chocolate & Cardamom Truffles