

ALL DAY DINING  
10 am to 10 pm

Saldanha Bay Oyster <i>mignonette, natural or horseradish, pickled celery (3 pieces)</i>	100
Imperial Heritage Caviar (30g)	
Connoisseurs	3500
Oscietra <i>buckwheat blini, traditional accoutrements</i>	3900
Courgette Soup <i>cape seed loaf</i>	140
Yellowfin Tuna Tartare <i>spring onion, ginger dressing, black garlic aioli</i>	200
Salt Baked Beetroot Carpaccio <i>inkomazi cheese, coriander pesto, puffed grains</i>	150
Jamon Iberico (50g) <i>lavash</i>	380
South Coast Rock Lobster Roll <i>remoulade, garlic-herb butter</i>	550

LARGER OPTIONS

Whole Roasted Eggplant <i>garlic pita bread, hummus, za'atar</i>	180
Pumpkin Fritter <i>warm lentil salad, preserved lemon, charred broccoli</i>	220
Mussel Curry <i>coconut chili paste, jasmine rice</i>	250
Beef Burger <i>add bacon, cheese, pickled jalapeños served with a choice of side salad or fries</i>	200
Buttermilk Fried Chicken Burger <i>spicy coleslaw, gherkins served with a choice of side salad or fries</i>	230
200g Jersey Sirloin <i>monkey gland sauce, truffle butter or tagliata served with a choice of side salad or fries</i>	350

## SALADS

Caesar Salad	150
- <i>bacon</i>	60
- <i>smoked chicken</i>	60
Heirloom Tomato Salad	160
<i>basil-infused vinegar, piquetberg olive oil, homemade pickles</i>	
Baby Leaf Salad	90
<i>hibiscus vinegar dressing</i>	
- <i>Add cucumber, tomato, avocado</i>	70

## BETWEEN THE SLICES

*Served with a choice of side salad or fries*

French Dip	250
<i>rare roast beef, crispy shallots, raclette, au jus, pommes frites</i>	
B.L.T.	250
<i>house-smoked pork belly, butter lettuce, heirloom tomato</i>	
Smoked Trout Bagel	250
<i>chive crème fraîche, capers, shaved red onion</i>	
Braised King Oyster Mushroom	230
<i>sourdough, harissa, mozzarella, basil aioli</i>	

## SIDES

Pommes Frites	80
<i>truffle aioli, parmesan</i>	
Steamed Greens	90
<i>burnt citrus, ponzu dressing</i>	
Sweetcorn Ribs	90
<i>chimichurri, garlic chips</i>	
Pommes Purée	90

## DESSERTS

Artisanal Cape Cheese Platter	250
<i>sesame lavash, whipped butter, membrillo</i>	
Citrus-Infused Crème Caramel	160
Tahitian Vanilla Crème Brûlée	170
New York Baked Cheesecake	160
<i>candied orange, apricot sorbet</i>	
Salted Caramel Kidavao Chocolate Tart	190