

TASTING MENU

Lunch / Dinner

R600 excluding wine | R800 with wine pairing

Oyster

MCC

Salad of paw paw, Celery, cucumber, Garlic Emulsion and Seasonal Herbs

Light House Sauv Blanc 2018

Sweet Potato Gnocchi, Leek Infused Milk, Re hydrated Sultanas and Chevin

BC Chardonnay 2017

Hake, Smoked Yoghurt, Turmeric, Charred Corn Risotto and Fennel

BC Semillon Sauvignon Blanc 2016

Beef Sirloin, Beef Tongue, Potato Boulangere, Beetroot, Onion and Mustard

BC Collage 2015

Benguela Chocolate Tart, Namalaka, Mint Ice Cream and Genache

BC Syrah 2015

Selection of local cheeses and preserves

Personal selection

To be enjoyed by the whole table.

Our menu changes based on fresh seasonal produce and the best ingredients we can get. We can accommodate most dietary requirements Please inform us of any serious allergies. A discretionary service charge of 12% will be added to tables of 6 or more.