



## *Earth Hour*

### *Dinner Menu*

28 March | 8:30 - 9:30pm  
3 course | R385pp

#### *Amuse-Bouche*

##### **Saldanha Bay Oyster**

rooibos-shallot mignonette, oyster leaf  
Carbon footprint = 32g CO<sub>2</sub> per serving

#### *Starter*

##### **Root to Stem**

compressed tomato, slow roasted tomato heart, tomato skin, burrata, fermented mango atchar,  
olive snow, basil emulsion  
Carbon footprint = 646g CO<sub>2</sub> per serving

#### *Mains*

##### **Soil to Seed**

charred baby carrots, baked baby beets and purée, carrot top and sunflower seed pesto, pickled  
pattypan, pumpkin seed dukkah, tossed spekboom  
Carbon footprint = 358g CO<sub>2</sub> per serving

##### **Fin to Grill**

grilled sea bass, fish bone and head velouté, pommes purée, braised fennel, sea lettuce, gremolata  
Carbon footprint = 2 404g CO<sub>2</sub> per serving

#### *Dessert*

##### **Cape Floral Honey**

buchu and honey panna cotta, rooibos-poached pear, naartjie peel gel, toasted seed crumb, honeycomb  
Carbon footprint = 780g CO<sub>2</sub> per serving

#### *Cocktail Menu*

##### **Salt and Sea | 149**

nori-infused vodka, saline, citrus, maldon salt, soda

##### **Sustainabili-Tea | 169**

whisky, orange peel, rooibos, aquafaba, citrus