



Date Night

3 courses | R495 pp
3 courses paired with cocktails | R750 pp

Starter

Spiced Roasted Cauliflower 🌱

labneh, purple pickled cabbage, fresh dill

OR

Braised Lamb Riblets

roasted butternut puree, coriander crème sauce, roasted cashews

Paired with a Tomato, Basil & Soda Cocktail

Mains

Coriander & Black Pepper Rib-Eye

carrot and maple pomme purée, garlic braised bok choy,
blistered tomato, toasted pine nuts, rosemary jus

OR

Lemon & Coriander Grilled Sea bass

orange curry crème sauce, fresh mussels, braised bok choy
and coconut rice

OR

Charred Aubergine 🌱

butternut purée, garlic kale, browned confit butternut, herb crème sauce, pumpkin dukkah

Paired with a classic Old Fashioned

Dessert

Milk Chocolate, Naartjie & Almond Slice

orange milk chocolate namelaka, naartjie compote, almond orange sponge, naartjie ice cream

Paired with a Strawberry Cheesecake Cocktail