

## STARTERS

## Lightly Spiced Vegetable Bhaji (V)

basil & tomato coulis, burnt cauliflower, toasted sunflower seeds, sundried tomatoes

## Crispy Prawn Wonton

minced prawn, ginger, garlic and chilli in wonton pastry served with coriander and soy sauce dip, pickled vegetables, wasabi & avocado mayonnaise

## Prosciutto &amp; Pear Salad

with an olive oil herb salad, ham-wrapped & grilled pear, cashew nuts, parmesan shavings, balsamic reduction

## MAINS

## Baked Line Fish of the Day

creamy mussels, tagliatelle, saffron sauce, asparagus, fennel, salmon caviar

## Chicken &amp; Pork Cassoulet

slow-cooked pork belly & chicken with white beans, pork sausage, Spanish Chorizo, vegetables

## Truffle-Infused Mushroom Risotto (V)

kohlrabi, mushrooms, pearl onions, burnt cauliflower, peas, truffle oil, vegan parmesan (vegetarian & vegan friendly)

## DESSERTS

## Creamy Cherry &amp; Almond Clafoutis

with Fynbos Mascarpone mousse

## Chocolate Brownie Ganache

chocolate soil, salted caramel, vanilla ice cream

## Baked Cheesecake

lavender syrup, gooseberry compote, vanilla ice cream

**2 COURSE: R330 / 3 COURSE: R450**