

AMUSE BOUCHE & BUBBLES

FIRST COURSE

Steak Tartare

Served in a phyllo cup, with caper berries, pickled mustard seeds, micro greens and soft egg yolk

Kunjani Stolen Chicken Rosé

SECOND COURSE

Karoo Lamb Cutlets

Bacon, red onion & rosette, celeriac puree, shallots, and mint jus

Kunjani Pinotage

OR

Pan-Fried Salmon

White bean & lemon puree, quinoa, baby beets, pancetta and herb oil dressing

Anna Sauvignon Blanc

THIRD COURSE

Dark Chocolate Marquise

In a chocolate collar, peach compote, strawberry & rosé pearls, and pistachio brownie truffle

Kunjani Merlot, slightly chilled

R675 PP - DINNER ONLY

R995 PP - ALL WINES INCLUDED

