

Flavours


OF FEBRUARY

Red Pimento

 **RIB-EYE STEAK** 189
BABY ONION RINGS, BLACKENED RED PIMENTO, MERLOT JUS, FONDANT POTATO, WILTED SPINACH

 **PRAWN & BOCCONCINI DUO** 116
THREE COCONUT PRAWNS, BOCCONCINI PESTO, TOASTED ALMONDS, BERRIES AND RED PEPPER AIOLI

Cheese

 **GRILLED CHICKEN BREAST** 161
SUNDRIED TOMATO, SPINACH & BOERENKAAS FILLING, HASSELBACK POTATO, BROCCOLI SPROUTS AND PORT JUS

 **BABY SPINACH & FETA SOUP** 71
PISTACHIO DUST, SPINACH & RICOTTA DUMPLING

 **CANDIED BACON & POACHED EGG SALAD** 92
GARDEN GREENS, DRIED CRANBERRIES, COCKTAIL TOMATOES, FETA, PARMESAN CROUTONS & RASPBERRY VINAIGRETTE

 **DEEP SEA KINGKLIP** 188
LEMON & HERB RISOTTO, MONKFISH TRIANGLES, MANGE TOUT & BEURRE BLANC

 **LOCAL & NATAL FARMHOUSE CHEESE PLATTER**
WITH PINEAPPLE AND GINGER CHUTNEY

SMALL (4) 103
LARGE (7) 169

Chocolate

 **CHOCOLATE BAKED CHEESECAKE** 79
WHITE AND DARK CHOCOLATE, CHOCOLATE GANACHE, OREO CRUST & FRESH BERRIES

 **DARK CHOCOLATE FONDANT** 74
NACHTMUSIK ICE CREAM & RASPBERRY MACAROON

Nuts

 **MASON SALAD GREENS** 96
 RADISH, RAINBOW BEETS, PURPLE FIG, TOASTED ALMOND, SESAME GOATS' CHEESE TRUFFLES & SHERRY VINAIGRETTE

 **LINEFISH & PRAWN DUO** 191
PISTACHIO BUTTER, HASSELBACK POTATO & ASPARAGUS SPEARS

 **CRISPY PORK BELLY** 164
STICKY PLUM SAUCE, BOERENKAAS MASH, LONG STEM BROCCOLI AND ALMOND BUTTER

 **PATAGONIA CALAMARI** 110
GARLIC, BABY SPINACH & PINE NUTS, TOASTED CIABATTA

 **SPRINGBOK LOIN** 192
APPLE & RED CABBAGE WITH PECAN, PURPLE FIG, POTATO GNOCCHI AND PORT GLAZE

 **OSTRICH FAN FILLET** 178
CASHEW NUTS, BABY ONIONS, BABY BEETS, FETA, PORT JUS, GRAPEFRUIT SEGMENTS AND PEPPADEWS

Liquorice

 **PRAWN & MUSSEL VELOUTÉ** 78
SAFFRON & PERNOD

 **SEAFOOD MEDLEY** 194
KINGKLIP, LINEFISH, PATAGONIA CALAMARI, BOK CHOY, FONDANT POTATOES & FENNEL AND PERNOD CREAM



Vanilla

 **LEMON POSSET** 74
MERINGUE BARK, VANILLA SOIL & NOUGAT ICE CREAM

 **CAPE BRANDY PUDDING** 74
ALMOND CRÈME ANGLAISE, MILK TART ICE CREAM & BRANDY SNAP

Mushroom

 **POTATO GNOCCHI** 144
 SHIMEJI MUSHROOMS, BABY SPINACH, PARMESAN CREAM & CRUNCHY BASIL

 **GORGONZOLA & BLACK MUSHROOM RISOTTO** 145
 WITH LEMON & HERBS, TRUFFLE OIL AND CRISPY BASIL

 **BRAISED LAMB SHANK** 185
CHERMOULA PASTE COOKED IN RED WINE JUS, BABY ONIONS, BLACK MUSHROOMS AND POTATO MASH

Berry

 **HAZELNUT CRÈME BRÛLÉE** 74
GOOSEBERRY COMPOTE AND SHORTBREAD BISCUITS

 **CHOCOLATE ROULADE** 72
BLUEBERRY COMPOTE, CHOCOLATE SOIL AND WHITE CHOCOLATE ICE CREAM

Smoked

 **CHAR- GRILLED RUMP STEAK** 188
PESTO BOCCONCINI, PORT JUS, PROSCIUTTO SLIVERS, FONDANT POTATOES AND FINE GREEN BEANS

 **CHICKEN BREAST & GNOCCHI** 155
GRILLED COURGETTE FINGERS, PARMESAN CREAM, POTATO GNOCCHI & CRUNCHY PROSCIUTTO

Flavours OF FEBRUARY

Whisky & Flavours Pairing Experience

SylvanVale & Devon Valley Wine and Food Pairing Experience

AMUSE BOUCHE

SMOKED SALMON, PAW PAW, WASABI MAYONNAISE & SPROUTS

 **ASPARAGUS & POACHED EGG** 110
COPPA SHAVINGS, APPENZELLER & BEURRE NOISETTE

SPEYBURN 10 YR

NOSE: CITRUS AND ZESTY. SUGARED ORANGE PEELS WITH HERBAL NOTES.
PALATE: MEDIUM BODY, SMOOTH. WELL BALANCED CEREAL NOTES WITH A TOUCH OF SMOKE.
FINISH: QUITE LONG, LOTS OF BARLEY.
OVERALL: GOLD MEDAL AT THE SAN FRANCISCO WORLD SPIRITS COMPETITION

 **BEEF FILLET** 210
FONDANT POTATO, SHALLOT & FETA REDUCTION, PINOTAGE PEAR AND FINE GREEN BEANS

SINGLETON TAILFIRE

NOSE: CRISP APPLE, RED GRAPE, RASPBERRY AND ORANGE PEEL. GRASS AND TOBACCO DEVELOP.
PALATE: OATS, VANILLA AND A HINT OF PEPPER.
FINISH: DRYING WITH FRUITINESS.
OVERALL: A VIBRANT, BERRY SINGLE MALT WITH ENOUGH DEPTH TO HOLD ITS OWN.

 **MIXED BERRY FRIDGE CAKE** 72
BERRY COMPOTE & SHORTBREAD FINGERS

THREE SHIPS BOURBON CASK

NOSE: SOFT ESTERY AND WARM.
PALATE: SOFT SWEETNESS WITH VANILLA, PLUS SUBTLE PEPPER AND SPICE.
FINISH: LINGERING, WITH A HINT OF FLAVOUR FROM THE BOURBON CASK
OVERALL: MUCH SWEETER THAN OTHER SOUTH AFRICAN WHISKEYS DUE TO THE BOURBON CASK.

COFFEE OR TEA

ARTISANAL ROASTED ETHIOPIAN COFFEE AND DILMAH FINE TEAS

AMUSE BOUCHE

PESTO PRAWN

WITH BALSAMIC CREAM

PONGRACZ BRUT METHODE CAP CLASSIQUE NV

GREEN APPLE WITH A CRISP FINISH

RED SALAD

BABY LEAVES, DRIED CRANBERRIES, MARINATED BEETROOT, COPPA SHAVINGS, COCKTAIL TOMATOES, BLACKENED RED PEPPER AND RASPBERRY VINAIGRETTE

SYLVANVALE CAPE BLEND ROSE 2015

REFRESHINGLY DRY, EASY DRINKING WITH RED WINE CHARACTERS

HONEY-GLAZED PORK BELLY SQUARE

SAFFRON POACHED PEAR

GHOST TREE THREE COLOURS WHITE

REFRESHING WHITE WINE WITH PLEASANT TROPICAL FRUIT & CITRUS AROMAS. PALATE IS RICH & FULL WITH GOOD BALANCE & LINGERING TASTE

SPICY STAWBERRY SORBET

SIRLOIN STEAK

HASSELBACK POTATO, MERLOT REDUCTION, SHIITAKI AND KING OYSTER MUSHROOMS, MELTED EMMENTAL

THE HILLS ENSEMBLE 2010

A BLEND OF CABERNET SAUVIGNON AND SHIRAZ. FRESH DARK FRUIT AND RIPE PLUM HINTS OF SPICE AND CEDAR WITH GRAINY TANNINS.

SMALL CHEESE BOARD

LOCAL AND NATAL FARMHOUSE CHEESES WITH PINEAPPLE & GINGER CHUTNEY

GHOST TREE THREE COLOURS RED 2014

CABERNET SAUVIGNON AND MERLOT BLEND BOASTING UPFRONT BERRY FLAVOURS WITH A LONG FINISH

MOKKA PARFAIT

CRUNCHY NUTS, CHOCOLATE PIECES, CAPPUCCINO ANGLAISE, ALMOND SHORTBREAD FINGERS

DEETLEFS ESTATE SOET HANEPOOT

RICH YELLOW COLOUR. MUSCAT, ROSE WATER, LITCHI, HONEY AND APRICOT AROMAS. THE PALATE HAS VERY GOOD BALANCE BETWEEN SWEETNESS, ALCOHOL AND ACIDITY

570 PER PERSON

680 PER PERSON