

Flavours of October

Spices

-  **Chicken & Prawn Tagine**
With prawns, shallots and prunes set on pistachio couscous 134
-  **Dukkah Roasted Butternut**
Set on quinoa salad, exotic mushrooms and toasted almond flakes 104
-  **Ribeye Steak**
With garlic and rosemary, blackened red pimento, *SylvanVale* pinotage reduction and wilted spinach 169
-  **Salted Caramel Pork Belly** 2
Apple cider jus, potato mash and dukkah roasted butternut wedges 134

Nuts

-  **Pecan Crusted Line Fish**
Asparagus spears topped with roasted pecan, Pecorino cream and fondant potatoes 154
-  **Line Fish & Prawns**
Pistachio butter, two tiger prawns, mange tout and basmati wild rice 159
-  **Tiramisu Brownie**
With nougat ice cream and espresso Anglaise 59
-  **Pecan Nut Tartlet**
With white chocolate mousse and glazed pear 59
-  **Hazelnut Crème Brûlée** 4
With millionaire shortbread, berry compote and green apple ice cream 59
-  **Raspberry Mirror Cake**
With candied pecan brittle and chocolate crumble 59

Chocolate

-  **Layered Chocolate Truffle Cake**
With almond Anglaise and chocolate bark 59
-  **Chocolate Cherry Cheesecake**
With black cherry truffle 59

Vanilla

-  **Amarula Malva Pudding**
Crème Anglaise and vanilla ice cream 59

Cheese

-  **Roasted Pumpkin & Parmesan Soup**
With basil pesto and crispy bacon bits 55
-  **Tomato Salad** 1
With buffalo mozzarella, black olives, micro herbs, toasted almond flakes, chickpeas, radish and balsamic vinaigrette 74
-  **Parmesan Coated Chicken Breast**
Prosciutto shavings, cheese sauce and potato gnocchi 124
-  **Ostrich Fan Fillet**
 Cashew nuts, roasted shallots, asparagus spears and feta with port jus 157
-  **Karoo Rack of Lamb**
Lamb loin with chevin, wilted spinach, oven roasted pear, fondant potatoes and merlot reduction 179
-  **Local & Natal Farmhouse Cheese Platter** 3
With macadamia and orange chutney SMALL 81
LARGE 144

Fruit

-  **Prawn & Coconut Soup**
With ginger, coconut cream and two tiger prawns 64
-  **Saldana Bay Black Mussels**
Coconut cream, shallots, apple, crispy bacon and spring onion served with a garlic ciabatta crostini 76

Pear & Gorgonzola Salad

Baby salad leaves, grilled pear, gorgonzola, candied pecan, cranberries and prosciutto shavings drizzled with sherry vinaigrette 79

Smoked Salmon & Avocado Salad

Grapefruit segments, avocado wedges and smoked salmon roses, baby leaves, cocktail tomatoes, strawberries drizzled with raspberry vinaigrette 88

Impala Loin

Potato gnocchi, mange tout and blueberry pink peppercorn sauce 165

Sesame Crusted Deep Sea Kingklip

Basmati wild rice, beurre blanc, mango couli and monkfish triangles 149

Dessert Creation for two guests

Macaroons, Turkish delight, handmade fudge, almond crumble berry compote and glazed strawberry skewer 86

Mushroom

Tortellini

  Homemade pasta with a king oyster mushrooms and cream cheese filling, set on spinach sauce topped with pecorino and truffle oil 74

Potato Gnocchi

  Set on tomato and basil ragout, buffalo mozzarella and pecorino 104

Char Grilled Rump Steak

Fondant potato, green vegetables, merlot reduction and portobellini mushrooms 155

Braised Lamb Shank

 Chermoula paste cooked in red wine jus, baby onions, mushrooms and pistachio couscous 144

Mixed Vegetable 40
Petit Salad 24
Hand-Cut French Fries 18



Starter



Main



Dessert



Vegetarian



Banting
Friendly

Flavours of October

Whiskey & Flavour Pairing Experience

Amuse Bouche

Chicken Consommé

with Shiitake Mushrooms

Glenkinchie 12 YR

The nose is quite light, yet fragrant. Notes of fresh cereal and grist, some barley sweetness and a nutty note. Acacia honey creeps in with gentle warmth. The palate is very fruity with notes of Madeira and sweet stewed fruits. A hint of calvados and tannic oak lining the mouth. There is a freshness and roundness to this dram. The finish is of medium length with notes of cereal and a fresh greenness.

Pesto Grilled Tiger Prawns

with Micro Herbs and Grilled Chorizo

Tomatin Legacy

This whisky is light and delicate, Vanilla pods, marshmallow, sponge cake and fresh pineapple, mixed with citrus and boiled sweets. The palate is light and delicate with a candy sweetness peppered with hints of pine. Lemon sherbet, pineapple and crunchy green apples with a touch of freshly baked sponge cake.

Beef Fillet

Rubbed in Black Pepper, Broccoli Steak, Oven Roasted Shallots, Portobellini Mushrooms and Whisky & Chive Sauce

Singleton Tailfire

Crisp apple, red grape, raspberry and candied orange peel on the nose. Grassy green notes maintain balance whilst a touch of tobacco develops over time. Then Raspberry bush, Oats, vanilla and a hint of pepper.

White Chocolate Parfait

with Prune Compote, Chocolate Cigars and Whisky Truffles

Three Ships Bourbon Cask

Fruit filled nose with apple, pear and orange with hint of cinnamon and light floral flush. Evolving peat with firm bourbon in the background. Soft and full in the mouth with smooth, honey-sweet flow and lively ginger notes.

Coffee or Tea

Artisanal Roasted Ethiopian Coffee and Dilmah Fine Teas

395 PER PERSON

SylvanVale Wine & Flavours Food Pairing Experience

Red Salad

Red oak leaves, strawberries, dried cranberries, cocktail tomatoes and Coppa shavings set on balsamic beets drizzled with raspberry vinaigrette

SylvanVale—Cabernet Sauvignon Rosé 2014

100% Pure Cabernet Sauvignon – rated as a leader in the new wave of Rose. Bright, clear, brilliant with a lovely strawberry red colour. Hints of fresh red cherry and strawberry fruit, a subtle touch of wood showing vanilla and a slight butter toastedness. The wine lingers long on the back palate and with the balance of fruit and complexity offers an exciting finish to the palate.

Sirloin Steak

Topped with shiitake and king oyster mushrooms, gratinated with Emmental, port jus reduction and green vegetables

Ghost Tree—Three Colours Red

This medium-bodied, wooded wine has tempting aromas of blackcurrants, cherries and plums, which are enhanced by mellow tannins and subtle hints of oak on the palate.

Sticky Chocolate Pudding

With a black cherry ice cream garnished with a fruit skewer

SylvanVale—Pinotage Reserve 2006

This delightful wine is a true celebration of Pinotage! Full-bodied with sweet cherry and a touch of mint. This opulent wine has been matured in our cellars for 5 years prior to release. A beautifully structured wine with balanced ripe tannins. Four Star Platters Wine.

Coffee or Tea

Artisanal Roasted Ethiopian Coffee and Dilmah Fine Teas

310 PER PERSON

The Flavours Taste Journey

The Flavours Taste Journey is a delicious five course Table d'Hôte menu that includes options 1–4 depicted on the à la Carte menu with a ● and includes a Sorbet palette cleanser and Artisanal Roasted Ethiopian Coffee or Dilmah Fine Teas.

310 PER PERSON



Starter



Main



Dessert



Vegetarian



Banting Friendly

1

2

3

4

Taste Journey Options