



SET MENU

3-Course-Menu R590 pp - Wine Paired R375

2-Course-Menu R485 pp - Wine Paired R250

-Roses Table

FIRST

PLEASE NOTE A 12.5% SERVICE CHARGE IS ADDED TO EACH BILL

WHEN EARTH SPOKE—R185

King Oyster Mushroom, Cauliflower purée, roasted florets, Hard cheese, Pine nut, rocket, velouté

-Mooiplaas Bush Vine Chenin

IMAGINE HELICOPTERS —R210

Squid, Oyster sauce, Sriracha Aioli, Pickled Gherkins, Bonito Flakes

-Sauerwein Chi Riesling

SPICE PILGRIMAGE — R195

Dahl lentil dumplings, Fragrant Thai curry sauce, Crisp bean sprout salad, whisper-crisp sweet potato

-Lemberg Ella Grenache

SECOND

PLEASE NOTE A 12.5% SERVICE CHARGE IS ADDED TO EACH BILL

RED RED REMINISCENCE -R260

Slow -tomato bean stew, fermented bread, pan-seared bok choy, soy-wild honey glaze, crisped onion, curry emulsion

-Durban Hills Promenade Pinotage

CAPE COAST GIFT —R320

Seared Line Fish, Braised Mussels, Mozambican Curry, Peanut, Sweet Potato, Charred Corn

-The Kleine Zalze Vineyard Selection Chardonnay

THE YOUNG PROTÉGÉE —R360

Dauphinoise potatoes, sautéed marrow, shiitake mushroom, onion purée, oxtail beef jus

-Sutherland Cabernet Sauvignon

THIRD

PLEASE NOTE A 12.5% SERVICE CHARGE IS ADDED TO EACH BILL

SPICE ROUTE RITUAL —R155

Koesister, Dark chocolate, Cremeux, Lemongrass,
Marshmallow, Candy hazelnut, Vanilla ice cream

-KWV Cape Tawny Port

MA'S MALVA PUDDING —R165

Malva, Peach curd, Chantilly cream,
Brûlée'd Banana and Spiced Tuile

-Thelema Vin de Hel Muscat

TANNIE'S SECRET —R160

Lemon posset, Toasted meringue, shortbread,
candied lemon peel and lemon caramel

-Christina Brut MCC



AFRICAN EXPERIENCE MENU

5-Course-Menu R1190 pp

Wine Paired R610 pp

**Must be booked 2 days in advance*

OMNIVORE: PLEASE NOTE A 12.5% SERVICE CHARGE IS ADDED TO EACH BILL

EMBERS OF THE BEGINING

Squid, chilli-pineapple caramel, red-pepper, shaved biltong steak, toasted pine nuts, dehydrated onion

-Illimis Cinsault | Knorhoek Old Vine Chenin Blanc

X JOLLOF RICE

Pork Belly, Honey, Jollof rice, Sunset Egg, Seaweed, Onion, Horseradish Aioli, Atchar

-Saronsberg Viognier | -Saronsberg Shiraz

CURRENTS OF GOLD

Panko-crusted fish, chakalaka infused beurre blanc, sweet potato fondant, carrot purée, Golden prawn, sautéed sweet potatoe leaf

-Sutherland Roussanne Viognier | Kara Tara Pinot Noir

FOR HER HAND

Wagyu steak and braised shortrib in confit cabbage, miso-sweet potato and ginger broth

-Journeys End V Cabernet Franc | -Lemberg Lady White

CINNAMON ECHOES

Cinnamon, white chocolate crèmeux, Buttery vanilla sable, compressed apples, silky miso fudge, apple gel

-Thelema Vin de Hel Muscat | -Christina Brut MCC

VEGAN: PLEASE NOTE A 12.5% SERVICE CHARGE IS ADDED TO EACH BILL

RED RED REMINISCENCE

Slow -tomato bean stew, fermented bread, pan-seared bok choy, soy-wild honey glaze, crisped onion, curry emulsion

Magna Carta Orange Wine | Promenade Pinotage

SPICE PILGRIMAGE

Steamed dahl lentil dumplings, Fragrant Thai curry sauce, Crisp bean sprout salad, whisper-crisp sweet potato

-Saurwein Chi Riesling | -Lemberg Ella Grenache

WHEN EARTH SPOKE

King Oyster Mushroom, Cauliflower purée, roasted florets, Hard cheese, Pine nut, rocket, velouté

-Mooiplaas Bush Vine Chenin | -Kara Tara Pinot Noir

HARVEST OF THE HEARTH

Pearl millet slow-cooked, tomato bredie sauce, golden-crisp tofu, charred baby corn, and a velvety basil labneh

-KFW Semillon -S/Blanc | -Illimis Cinsault

VANILLA ECHOES

Cinnamon, white chocolate crèmeux, Buttery vanilla sable, compressed apples, silky miso fudge, apple gel

-Thelema Vin de Hel Muscat | -Christina Brut MCC

MCC & BUBBLES

SOUTH AFRICA

	Btl Gls
Christina Brut Rosé	395 75
Christina Brut MCC	420 85
Anthonij R L'Ormarins B de Blanc	580
Domaine des Dieux Claudia Brut	750

INTERNATIONAL

Laurent Perrier Brut	1515
Tribaut Schloesser Champagne Rose	2240
Pol Roger Brut Reserve	2390

NOTE:

** International selection only available from end of November 2025*

WHITE WINE

FAMILIAR WHITES

	Btl Gl
Asalina Sauvignon Blanc	300 75
Strandveld Pofadderbos Sauvignon / Blanc	370 95
Mooiplaas Bush Vine Chenin	315 80
Knorhoek Old Vine Chenin Blanc	485 120
Klein Zalze Vineyard Select Chardonnay	330 85
Kara Tara Chardonnay	450 115

OTHER WHITE VARIETALS

Magna Carte Orange Wine	350 90
De Kleine Wijn K Postman Grenache Blanc	350 90
Newton Johnson Albariño	490 125
De Kleine Wijn K Debut Semillon	375 95
Saurwein Chi Riesling	490 125
Sutherland Roussanne Viognier	350 90
Saronsberg Viognier	490 125
KFW Semillon-S/ Blanc	370 95
Stark-Condé Field Blend	530

RED WINE

FAMILIAR REDS

	Btl Gls
Jordan Black Magic Merlot	485 120
Rainbows End Merlot	580
Sutherland Cabernet Sauvignon	400 105
Knorhoek Cabernet Sauvignon	650
De Kleine Wijn K Ronkedoor Shiraz	375 95
Dorrance Cuvee Ameena Syrah	450 115
Durban Hills Promenade Pinotage	330 85
Wellington La Cave Pinotage	490 125
Kara Tara Pinot Noir	450 115
Julian Schaal Mountain Vine Pinot Noir	500
Journeys End V Cabernet Franc	475 120

OTHER RED VARIETALS

illimis Cinsault	490 125
Lemberg Ella Grenache	375 95
Swartberg HOLISM grenacha	475 120
Alinea Grenache	530
KFW Rhône Blend	400 105
Diemersdal Private Collection Bordeaux	475 120

ROSÉ & DESSERT WINE

ROSÉ

Btl | Gls

Bruwer Vintners Grenache Rosé

330 | 85

DESSERT WINE

Thelema Vin de Hel Muscat

| 55

DIGESTIVES & APERITIFS

KWV Cape Tawny Port

| 40

Monkey Shoulder Whiskey

| 45

SPIRITS

Don Julio Respesado

| 85

Kinship Malachite Gin

| 50

Grey Goose Vodka

| 75

Beldvedere Vodka

| 75

WATER & MIXERS

WATER

Panna Aqua Still Water	75
Pellegrino Sparkling Water	75

JUICE

Cranberry	35
Orange	35

MIXERS

Indian Tonic	30
Soda Water	30
Dry Lemon	30
Lemonade	30
Ginger Ale	30