

SOMETHING SWEET

ALMOND FRANGIPANE

R155

Grilled pear, sea salt caramel ice-cream, tonka bean crème suisse and a warm amaretto sauce

PECAN BROWNIE

R155

Pecan nut brownie, chocolate ganache, crystallised popped sorghum, chocolate tuiles, popcorn ice-cream

KEY LIME PIE

R155

Lime crème, apple and elderflower compote, vanilla meringue drops, lime jelly, lime sorbet

COCONUT

R155

Coconut crème, grapefruit jelly, rose, lime meringue, coconut sorbet

ICE-CREAM SANDWICHES

GRANADILLA LOLLY TO MAKE YOU JOLLY

R125

Vanilla sugar cookies, granadilla sorbet, sherbet

NOUGAT

R125

Chocolate crunch cookies, vanilla gelato, salted caramel, vanilla and almond nougat

CHEESE

The Cape has a rich history with regards to fruit and vegetables. The shipping route relied heavily on this offering. Preserves, pickles and poached fruits were ways to ensure shelf life. We wanted to do something special for the cheese offering almost paying homage to this important part of the Capes cuisine.

Cheeses in South Africa are really world class. Think of the Karoo, Midlands, Winelands etc. I have asked a very special friend, Karen Dudley, to curate our cheese and accompaniments. Karen has a special love for vegetables, herbs and fruits and I could not think of anyone better to partner with. Thanks Karen....

Please ask you waiter for the cheese to be brought to the table....

1 cheese / 1 accompaniment

R135

2 cheeses / 2 accompaniments

R270

3 cheeses / 3 accompaniments

R405