

SET MENU I ~ two course YEAR END MENU

R495 Per Person

Join us for a communal feast:

For lunch we include your gate entry into Kirstenbosch National Botanical Garden and a welcome drink.

For dinner celebrations, enjoy a bottle of our red and white resident wine, both served per table.

MAINS

BEEF SHORT RIB

Slow braised charred beef short rib, roast leeks, baby apples, fragrant jus

CHICKEN & PRAWN MALAY CURRY

Fragrant Malay Curry infused with whole spice, garlic, ginger and chilli, coconut milk & mild fruity chutney

SIDES

Grilled Greens

White Rice

DESSERTS

MALVA

Traditional baked South African pudding, topped with crème brûlée, butterscotch sauce, caramel seeded sugar shard

Vegetarian and vegan main course
option available upon request

ROASTED AUBERGINE (V)

Roasted aubergine, curry yoghurt sauce, toasted spiced almonds, aubergine crisps, hummus, aubergine achar & strawberries

T's & C's

Valid until the 31st of December 2026. We reserve the right to charge a 15% service charge to the final bill. Some food items have traces of nuts, sesame seeds and egg. Photography is for illustrative purposes only & presentation may vary.

Certain ingredients in this menu are seasonal & are subject to availability