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**Christmas Eve Tasting Menu | R2 450**  
**Beverage Pairing | R1 450**  
**Pandora's Box Pairing | R2 450**  
**Imperial Heritage Caviar Course | R1 850**

'Your Choice'

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Japanese milk bread | Diablo butter

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Snails and their roe  
Dusk Egg Mc Muffin  
Curried koji carrot

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Cold smoked lamb bresola | Casaer sabayon | Tomato gel | Sweetbread croutons | White anchovy | Cos lettuce

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**'Second Hand Shellfish'** – Coal fired chokka | Grilled globe artichoke | Prawn shell barigoule | Chorizo & gummy red pepper XO | Aerated pomodoro bisque | Potato

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**'B-Somebody'** – Stuffed cabbage | Vegetal glaze | Crispy leaves | Tartlet

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Suckling wild boar tortellini | Mirepoix | Parmesan custard | Café au lait | In-house 'Jamón ibérico' style charcuterie

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**'Wash your mouth out with soap'**

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Wagyu beef wellington | Aerated pomme puree | Jus gras

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Pre-dessert

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Bitter coffee ganache | Chestnut cremeux | Vanilla ice cream | Hazelnut feuilletine Fermented brandy pear

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Nocturne canelé  
SCOBY snack

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Gifted bon bon's

***From Chefs Callan, Darren and the entire team, thank you for joining us***  
***A gratuity of 13% is added to your final billing.***

**At Dusk | We Dine**