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Tasting Menu | R1 950 pp  
With Experience Pairing | R3 400 pp  
With Pandora's Box Pairing | R4 400 pp  
Cheese Course | R345

'Your Choice'

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Japanese milk bread | Diablo coal butter

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Snails & Their Roe

Dusk Egg Mc Muffin

Line Fish Ceviche

***Lily Patrick Brewery Blonde Ale***

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**'Second-hand Shellfish'** – Pota squid Prawn barigoule Aerated pomodoro bisque

Smoked red pepper | Sesame

***Hilton Viognier 2022***

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Butter poached Franschoek Valley trout | Naartjie gel | Ricotta

Koji aged carrot & spicy turmeric relish | Peach

***De Grendel "Three Spades" Cider***

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Suckling wild boar tortellini | Parmesan custard | Mirepoix | Shitake mushroom

Café au lait | In-house 'Jamon' Ibérico' style charcuterie

***Mosi "Flavian" Syrah 2021***

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'Wash your mouth out with soap'

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**'B-Somebody'** - Coal roasted & stuffed cabbage | Potato schiacciata | Parmesan

Black garlic | Celeriac | Vegetal reduction

***Grangehurst Pinotage 2011***

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Citrus sphere | Honeycomb | Crispy yoghurt | Fresh bergamot

***Mukanya Brut Paloma***

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Bitter coffee ganache | Chestnut cremeux | Hazelnut feuilletine | Vanilla ice-cream

Fermented brandy pear

***Klein Welmoed "The Foothills" Straw Wine 2017***

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Petit fours

***From Chefs Callan, Darren and the entire team, thank you for joining us  
A gratuity of 13% is added to your final billing, you may add more if we have  
exceeded your expectations.***

**At Dusk | We Dine**