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Tasting Menu | R 1 950 pp
With Experience Pairing | R 3 400 pp
With Pandora's Box Pairing | R 4 400 pp
Imperial Heritage Caviar Course | R 2 500
Cheese Course | R 345

'Your Choice' [8h]

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Japanese milk bread | Diablo coal butter [24h]

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Oyster & African Caviar [12h]

Wagyu Caesar salad [384h]

Venison Tartlet [168h]

Lily Patrick Blonde Ale

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'19 species of tomato' – Clarified gazpacho | Concasse tomatoes | Madeira jelly | Smoked tomato broth [96h]

De Grendel "Three Spades" Cider

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'Second Hand Shellfish' – Pota squid | Aerated shellfish bisque | Chorizo XO | Potato nest [36h]

Newton Johnson Pinot Noir 2022

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'Wash your mouth out with soap' [28h]

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Coal fired seabass | Ponzu marinated pak choi | Thai style salad | Hot & sour broth [24h]

Aslina Chardonnay 2023

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Dry aged duck breast | Honey garlic [2022 vintage] | Braised carrot pinwheel | Carrot & cardamon gastrique | BBQ chicken of the woods [168h]

Mosi "Flavian" Syrah 2021

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'Nitro Lucky Charms' [48h]

Mukhanya Brut Paloma

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Bitter coffee ganache | Chestnut cremeux | Hazelnut feuilletine | Vanilla ice-cream Fermented brandy pear [12h]

Klein Welmoed "The Foothills Vineyards" Straw Wine 2017

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Petit fours [48h]

*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