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Tasting Menu | R 1 950 pp
With Beverage Experience Pairing | R 3 400 pp
With Pandora's Box Pairing | R 4 400 pp
Caviar Course | SQ
Cheese Course | R 345

'Your Choice' [8h]

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Japanese milk bread | Diablo coal butter [24h]

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Steamed oyster with African caviar [2h]

Wagyu 'Caesar salad' [384h]

Duck, truffle & toasted almond sphere [168h]

Richard Hilton Viognier 2022

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'Nineteen species of tomato' – Clarified gazpacho | Concasse tomato | Madeira jelly | Smoked tomato broth

Confit tomatoes [96h]

De Grendel "Three Spades" Cider

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'Second Hand Shellfish' – Pota squid | Aerated pomodoro bisque | Chorizo & pepper XO | Potato nest [24h]

Kara - Tara Pinot Noir 2022

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In-house nasturtium miso [2023 vintage] marinated line fish | Green garlic pianisse | Salmon bone beurre blanc

Roasted almond foam | Smoked trout roe [24h]

Tesselaarsdal Chardonnay 2022

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'Wash your mouth out with soap' [32h]

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Seared springbok loin | Coffee & celeriac crème | Braised & smoked mushroom | Salt & vinegar potatoes | Pecan nut &

date relish | Lyonnaise & goats cheese emulsion | Sauce chasseur [72h]

De Toren "Fusion V" Red Blend 2020

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'Nitro Lucky Charms' [56h]

Dusk Sling Cocktail

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Whisky fig 'fruit cake' | Textures of sweet potato | Duck fat caramel [46h]

Naude' "Natural Sweet" Mourve'dre 2014

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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