

) U S K

Epicurean Tasting Menu | R 1 950

Beverage Experience Pairing | R 1 250

Pandora's Box Pairing | R 1 950

African Caviar Course (15g) | R1 850

Cheese Course | R 495

'Your Choice'

)

'Breaking Bread'

)

'Peppa Pigs golden dome'

'Reuben on rye'

'Chicken liver ice cream'

)

'Freshness' - Cured & torched local trout | Turmeric & lime escabeche | Citrus jellies | Grapefruit & lime leaf nitro snow

)

'Modesty' - Glazed lamb sweetbreads | Gnocchi | Potato *'Diablo'* crème | Tare grilled mushrooms | Pine nuts | Wild allium

Lamb jus | Parmesan tuille

)

'Indulgence' - Pan seared scallop | Cauliflower, raisin & blue cheese butter tortellini | Parma ham & cauliflower floss

Aerated lemon hollandaise

)

'Wash your mouth out with soap'

)

'Culture' - Spiced yoghurt marinated line fish | Peanut & coconut curry | Aromatic dania relish Slangetjies | Apricot

emulsion | Curry & lime leaf oil

)

'Nitro Lucky Charms'

)

'Nostalgia' - Banoffee ice cream | Treacle tuille | Cardamom siphon cake | Dark chocolate semifreddo | Peanut butter

ganache | Rum & raisin jellies

)

Petit Fours

From Chef Callan & the entire team, thank you for dining at DUSK. A gratuity of 13% is added to your final billing.

At DUSK | We Dine