

) U S K

Spring Odyssey Menu R 1250
With Experience Pairing R 1 850

African Caviar Course R 2 495
Cheese Course R 495

'Breaking Bread'

'Peppa pigs golden dome'

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

Or

'Modesty' - Glazed sweetbreads | Gnocchi | Potato *'Diablo'* crème | Tare grilled mushrooms | Pine nuts | Wild allium oil Chicken jus | Parmesan tuille

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'Wash your mouth out with soap'

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'Indulgence' – Cauliflower, raisin & blue cheese butter tortellini | Black garlic emulsion | Parma ham & cauliflower floss Aerated lemon hollandaise

Or

'Culture' - Spiced yoghurt marinated kingklip steamed over coals | Peanut & coconut curry | Aromatic dania relish Slangetjies Apricot puree | Curry & lime leaf oil

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'Nostalgia' - Banoffee ice cream | Treacle tuille | Cardamom siphon cake | Dark chocolate semifreddo | Peanut butter ganache | Rum & raisin jellies

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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