

DUSK

At DUSK, we have always believed that exceptional dining is about more than a prescribed sequence of dishes. It is about curiosity, connection, and the freedom to experience a meal in a way that feels uniquely your own.

Alongside our signature tasting menu, we now offer an à la carte experience that allows guests to explore our cooking with greater flexibility.

Rooted in the same commitment to seasonality, technique, and thoughtful hospitality, this menu invites you to curate your own journey through dishes designed to be shared, savoured, and returned to time and time again.

Welcome Bites

- A Man's Best Friend (2)** - A dish born out of collaboration with the Animal Welfare Society in Stellenbosch. Aged & lightly smoked wagyu tartare bound with foraged procinin mushroom custard, served on toasted brioche with black garlic & date emulsion **R 165**
- Steamed Saldanha Bay Oysters (4)** - Gently steamed in their shells, served with an amasi & vanilla bean emulsion & finished with lemon oil **R 175**
- Bread & Butter** - 48-hour fermented sourdough loaf brushed with smoked lamb fat. Japanese milk bread with fermented honey-garlic glaze. Smoked 'Diablo' Butter & San Gabriel Dairy cultured butter **R 125**

Starters

- Tuna Crudo** - Atlantic yellow fin tuna served sashimi style. Finished with a traditional tigers milk dressing seasoned with lychee. Julienne of Granny Smith apple compressed in Thai basil oil **R 195**
- Thai Sea Bass** - Dry-aged sea bass grilled over coals, served with a Thai-style cashew nut curry. Fried cauliflower pakora, coriander & sultana chutney, apricot emulsion & Cape Malay 'slangetjies' **R 245**
- Crayfish Ravioli** - West Coast crayfish mousseline filled ravioli made with hens yolks from Neighbours Farm. Finished with aerated pomodoro bisque & roasted Pecorino foam **R 245**
- Add shaved winter truffle R 195
- Venison Carpaccio** - Seasonal venison shot by Chef Callan himself. Crusted in smoked peppercorns & sliced thin. Served with foraged porcini mushroom custard, Tokara olive oil & wild mustard **R 195**
- Parmesan Risotto** - Moreish risotto cooked in a roasted parmesan rind stock & finished with fresh lemon **R 185**
- Add pan-roasted scallops R 225
- Add shaved winter truffle R 195

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Optional Pre-Fixe Menus

3 Courses - R 645

Choose one starter, one main & one dessert from the menu selection

4 Courses - R 745

Choose one welcome bite, one starter, one main & one dessert from the menu selection

Main Courses

Wagyu Wellington - Classically prepared with morel porcini mushroom farce, spinach crêpe, prosciutto & puff pastry. Finished with smoked bordelaise
- Add shaved winter truffle R195 **R 325**

Whole Roasted Line-Fish - Deboned & butterflied, roasted over coals in our diablo oven & served with Chardonnay pil-pil emulsion, Tokara olive oil, capers & dill oil
- Add toasted sourdough to mop up the sauce R85 **R 285**

Lamb en Crepinette - Karoo lamb loin with steamed veal sweetbreads wrapped in caul fat, pan-roasted & finished with celeriac & truffle extraction. Served with pommes dauphinoise au gratin & grilled cos lettuce with Caesar dressing **R 285**

Duck à l'Orange - Stuffed with warm spices and dry-aged whole for 14 days. Pan seared breast & confit legs served with flambé crepés in an orange & cognac reduction. Dressed with fresh orange, roasted turnips & wilted endive **R 295**

Desserts

Guava Trifle - Delicate genoise soaked in Boschendal XO, layered with whipped guava crème pâtissière & cardamon roasted guava compote **R 185**

Chocolate Marquise - Silky Ocoa 70% set mousse coated with toasted, crushed hazelnuts & sea salt. Served with Frangelico ice cream. **R 185**

Local Cheese Selection - South Africa is home to some of the finest dairies with only the highest quality milk used in cheese production. Your cheese selection is served alongside in-house fermented preserves & crackers **R 245**

Selection of Bon Bons (4) - Produced locally by Short & Sweet **R 175**

Wash Your Mouth Out With Soap - A playful DUSK signature. Grapefruit sherbet, lemon & lime coconut crèmeux, vanilla malto-snow & house limoncello **R 145**