

TO END WITH

DESSERTS

HERTZOGGIE (VG)	115
Poached apricots, coconut ice cream, coconut crumble.	
LEMON PASSION PARFAIT (A · E · G · N)	165
Passion fruit ice cream, burnt Swiss meringue, almond crumble, brut rosé and raspberry jellies.	
ROOI SMORES (D · E · G)	185
Dark chocolate ice cream, caramelised white chocolate crumble, vanilla chantilly cream.	
MALVA PUDDING (A · D · E · G)	125
Amarula ice cream, tonka bean custard, preserved ginger, poached apple.	
JOSPER BAKED DALEWOOD LANQUEDOC CHEESE WHEEL (D · G · N)	195
<i>Recommended for two.</i>	
Kumquat preserve, crisp bread sheets, toasted nuts, honeycomb shards, rosemary honey.	

A – ALCOHOL · D – DAIRY · E – EGGS · G – GLUTEN · N – NUTS · VG – VEGAN

Our menus are prepared using local, seasonal ingredients.

Please notify our service colleagues if you have any known food allergies or intolerance.

Our food and beverages are prepared in an environment where peanuts/nuts and other allergens are handled.

Currently there is no separate concerned allergen-free preparation area. Menu prices are quoted in ZAR, inclusive of 15% VAT.