

**complimentary from chef Lucas**

celeriac taco | tapioca crisp, mushroom & seaweed powder | salted turnip  
ciabatta, house-made amasi butter

**compile your menu from 4 to 7 plates per person**

wild oysters, amasi, fermented pear, tarragon, “spekboom”  
octopus, fig, “suurvygie”, saltbush  
baby marrow carpaccio, whole grain mustard, cured egg yolk  
charred eggplant risotto, garlic, gold  
fired beetroot, mushroom, kelp  
purple potato gnocchi, miso, ice leaf, sea lettuce  
sunchoke, sunflower seed, wood sorrel  
farmed prawn, laksa, peanut, dried lettuce  
sustainable fish, cucamelon, wild amaranth, green curry  
suckling pig, fermented persimmon, kale  
lamb ribeye, daikon, nettle, boerenkaas  
black angus beef brisket, parsnip, macadamia

"gâteau fondant au chocolat", gooseberry  
whole oat, caramel, amber weiss, sorghum  
quince, aged heally's cheddar, brandy  
shu shu poached in pernod, lemon, vanilla

4 - plates R490 - with wine pairing R830  
5 - plates R590 - with wine pairing R1015  
6 - plates R690 - with wine pairing R1200  
7 - plates R790 - with wine pairing R1390

*groups of 6 and more the same amount of dishes must be selected*

*12% service charge will be added to tables of 6 and more.*

*R5 will be added to your bill as a small, yet much needed donation to Street Smart South Africa*