

# Ryan's Kitchen Menu

## Starters

Yellow Tail Tandoori, lightly seared, green melon-ginger and chili pickle, yoghurt Espuma.	R120
Asparagus Panna Cotta, asparagus shavings, Parmesan and lemon mayonnaise, spring greens (V).	R115
Tuna Carpaccio, pickled tomatillo's, granadilla atchar, cured egg yolk puree.	R125
Springbok Ravioli, black garlic aioli, Aged Boerenkaas, springbok consommé.	R125
Shredded Pork "Koeksuster", glazed chicory, sweet potato, puffed black rice, chilli-coconut broth.	R125

## Main Courses

Cauliflower smoked and spiced, cauliflower & banana puree, coconut & cashew (V).	R175
Today's Line Caught Fish, braised with a soya butter, seasonal asparagus, parsley puree and Kale.	R245
Marinated beef strip-loin, pressed potato, garlic-ginger eggplant ragout, bbq smoked eggplant.	R245
Rooibok Loin, Dukkah crust, spiced chocolate puree, gold beetroot, radicchio, crispy cavallero.	R245
Karoo Lamb Rump, herb crust, roast shallots, curried carrot puree, wilted kohlrabi, broccoli leaf.	R255

## Desserts:

Amarula Profiterole, banana ice-cream, caramelized banana slices, pastry cream and honeycomb.	R90
Valronha Ghanian 68% Chocolate Slice, matcha, crumble and caramelized chicory ice-cream.	R95
Mulberry Soufflé, toasted coconut ice-cream.	R95
Duo of Cremelat Gorgonzola and Prince Albert Cheddar, pickled summer berries, crunchy mini-rusks.	R105

**Chef's Selection 4 Course Menu (entire table only)**  
**Without wine R540/ With wine R740**

*Kindly Note, Dinner order-2 course Minimum*  
*(1 starter+1 main or 1 main+1 dessert)*