

# Ryan's Kitchen Menu

## Starters

Tuna Cured with Curry Leaf, fermented apple kimchi, apple marshmallow and dressing.	R110
Tempura Vegetables, Green and Gold Chakalaka, crunchy fennel and gold wafer.	R100
Springbok Ravioli, black garlic aioli, Aged Boerenkaas, springbok consommé.	R110
Pork Belly, Kasava Root and oyster mushrooms, sweet potato puree, Cape Malay Pickle jus.	R115
Prawn Tapioca "Pudding", prawn crackers, spring onions, Parmesan, lemon gel.	R155

## Main Courses

Turnip "Noodles", greens and herbs from our garden, spiced nuts, Marsala green curry sauce (V).	R165
Linefish Pan-Fried, mussel and saffron ragout, coriander crust, braised fennel, buttered baby leeks..	R225
"Rys-Vleis-Aartappel", marinated beef strip-loin, pressed potato, roast celeriac, truffle, rice wafer.	R235
Blue Wildebeest, Dukkah crust, gem squash custard, spiced chocolate puree, roast kohlrabi.	R235
Duck Breast, green peppercorn sauce, wilted radicchio, pear, gold beet and broccoli leaf.	R245

## 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
Pineapple Soufflé, toasted coconut ice-cream.	R95
Dalewood Lanquedoc fondu, crunchy rusks and kumquat.	R95

**Chef's Selection 4 Course Menu (entire table only)**  
**Without wine R520/ With wine R720**

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