

Ryan's Kitchen Menu

Starters

Roasted Leek with Chilli and Curry leaf, Persimmon, beetroot, pomegranate and hazelnut pesto.(V)	R100
Tuna Carpaccio, autumn kimchi, apple-cucumber marshmallow, avocado mousse.	R125
Chicken and Coriander Bobotie, pancake, quince and tomato "Blatjang", black pepper merengue.	R125
Shredded Beef Steamed Buns, BBQ consommé, black garlic puree, Raclette and exotic mushrooms.	R125
Prawn and Pork "Knuddeln", coconut shellfish broth, root vegetables, tempura crisps.	R125

Main Courses

Braised Broccoli and Gem Lettuce, almond milk, toasted almonds and spices, chestnut puree. (V)	R185
Today's Line Fish, half cured and pan-fried, saffron risotto, fritters and crispy kale.	R230
Springbok Loin, salted white chocolate, Pomelo gel, pickled red onions, confit potato slices.	R245
Confit Free Range Duck, gorgonzola emulsion, smoked pear puree and charred leeks.	R230
Karoo Lamb Shank, peanut "satay" sauce, pickled turnip Parpadella, Togarashi wafers.	R230

Desserts:

Coffee and Caramel Bread & Butter Pudding, coffee custard, salted caramel ice-cream.	R85
Valrhona Ghanian 68% Ganache with tarragon, Buffalo yoghurt ice-cream, olive oil and balsamic.	R95
Pistachio Soufflé, rose-water ice-cream.	R105
Welsh Rarebit, Aged Boerenkaas and Healey cheddars, milk stout, toasted Mosbolletjie ,confit kumquats.	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)