

Ryan's Kitchen Menu

Starters

Tuna Tandoori, lightly seared, summer melon-ginger and chili pickle, yoghurt Espuma.	R125
Asparagus Panna Cotta, asparagus shavings, Parmesan and lemon mayonnaise, spring greens (V).	R125
Angelfish Ceviche, with green apple-cucumber-bellpepper and lime, avocado mousse and crispy leek.	R125
Ostrich Tartar, sliced house made gherkins, smoked baby potatoes, white onion cream, crisp wafers.	R125
Springbok Wonton Dumplings, coconut-chili broth, glazed chicory.	R125

Main Courses

Cauliflower smoked and spiced, cauliflower & banana puree, coconut & cashew (V).	R175
Today's Line Fish, pan-fried with roast vine tomatoes, prawns, confit tomatillo's, basil, granadilla Atchar.	R245
Grass Fed Beef Striploin Sous-Vide, pressed potato, garlic-ginger-eggplant ragout, smoked eggplant.	R245
Kudu Loin, licorice glaze, spiced chocolate puree, smoked beets, radicchio, crispy cavalenero.	R255
Duck Breast, Buchu molasses, Dukkah, Amasi gel, cherry jus, kohlrabi and broccoli leaf.	R265

Desserts:

Plum and Star-Anis Bavois, port poached plum, plum sorbet, caramel wafer.	R90
Valrhona Ghanian 68% Ganache with tarragon, Buffalo yoghurt ice-cream, olive oil and balsamic.	R95
Summer Apricot Soufflé, Madagascan Vanilla ice-cream.	R105
Duo of Cremelat Gorgonzola and Hugenout Cheddar, pickled summer berries, 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)