

Ryan's Kitchen Menu

Starters

Seasonal Gold Beetroot and Tomato salad, micro herbs, pomegranate-prune and hazelnut pesto.(V).	R100
Yellow Tail Ceviche, pressed apple-cucumber-bellpepper and lime, avocado mousse and crispy leek.	R125
Chicken and Coriander Bobotie, pancake, mango and tomato "Blatjang", black pepper merengue.	R125
Smoked Lamb Steamed Buns, chili broth, puffed rice, glazed chicory.	R125
Madagascan Prawn Tempura, prawn tapioca crackers, green sweet chili mayonnaise, granadilla Atchar.	R145

Main Courses

Cauliflower smoked and spiced, cauliflower & banana puree, coconut & cashew (V).	R185
Today's Line Fish, pan-fried, eggplant - chili and ginger ragout, smoked eggplant aioli, crisp kale.	R245
Grass Fed Beef Striploin, bitter chocolate puree, pickled roast red onions, king oyster mushroom.	R255
Confit Duck, spiced peanut sauce and topping, duck custard, charred leeks.	R235
Pork Belly, shellfish ragout, sea lettuce, pickled ginger, peppercorn reduction, spinach puree.	R245

Desserts:

Brown Bread and White Chocolate Set Custard, fig sorbet, marshmallow and poached figs.	R95
Valrhona Ghanian 68% Ganache with tarragon, Buffalo yoghurt ice-cream, olive oil and balsamic.	R95
Rhubarb Soufflé, strawberry 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)