

Ryan's Kitchen Menu

Starters

Seasonal Gold Beetroot and Persimmon Salad, micro herbs, pomegranate and hazelnut pesto.(V).	R100
Yellow Tail Ceviche, pressed apple-cucumber-bellpepper and lime, avocado mousse.	R125
Chicken and Coriander Bobotie, pancake, mango and tomato "Blatjang", black pepper merengue.	R125
Shredded Beef Steamed Buns, BBQ consommé, black garlic puree, Boerenkaas and exotic mushrooms.	R125
Shellfish-Pork-Tapioca Laksa, chilli and coconut broth, root vegetables, tapioca wafer.	R145

Main Courses

Cauliflower baked with spices, cauliflower & banana puree, coconut & cashew (V).	R185
Today's Line Fish, pan-fried, eggplant - tomato 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
Lamb Belly and Riblet, gorgonzola emulsion, caramelized chicory, Togarashi wafers.	R235

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
Pistachio Soufflé, rose-water 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)