

EMBARC

SNACKS

Embarc Fries (V)	R40
Add: Truffle Mayo. Parmigiano Reggiano.	R15
Sweet Corn Bread. Biltong & Bovril Butter.	R40
Jalapeno Cream Cheese Parcel. Sriracha. Avocado. Nacho Crumb. (V)	R90
Kataifi Prawns. Tom Yum. Coconut. Soya.	R125
Arancini. Goats Cheese. Lemon. Edamame. (V)	R90
Trio of Dressed Oysters.	R95
Truffle & Roasted Sesame Pickled Red Onion & Parsley Lemon & Ginger	

SAVOURY

Starter | Main

Escargot. Blue Cheese. Garlic. Bechamel Custard. Parsley.	R95	
Sfoglia. A Celebration of Tomato. Basil (V)	R120	
Beef Tartare. Mustard. Red Onion. Pickled Radish. Capers. Nacho Crisp.	R110	
Tuna Tataki. Sesame. Papaya. Rooibos & Dashi Broth.	R130	
Smoked & Cured Duck Breast. Peanut Satay. Stone Fruit. Coriander. (N)	R135	
Barbequed Aubergine. Tomato. Harissa. Basil. (VG)	R80	R160
Exotic Mushroom Risotto. Truffle. Toasted Hazelnut. Parmesan. (V)(N)	R85	R170

Smoked Mozzarella & Cream Cheese Tortellini. Paprika. Champagne Cream. Flaked Almond (V)(N)	R90	R180
ADD: Chorizo.	R20	R40
Seafood 'Curry'. Line Fish. Mussels. Crispy Chokka. Coconut. Naan.	R120	R240
Seared Salmon. Avocado Soup. Salmon Mousse. Zucchini. Asparagus.	R130	R260
'Chicken & Mushroom Pie'.	R115	R225
Pork Belly. Apple. Vanilla. Parsnip. Parmesan Braised Cabbage.	R120	R240
Ostrich Fillet. Beetroot. Fennel. Plum. Liquorice.	R125	R250
Tribute to Lamb Potjie. Celeriac. Carrot. Onion. Black Garlic.	R140	R280
Black Label Braised Oxtail Croquette. Carrot. Coriander Seed.	R140	R280

SWEET

Cheese Board (for 2)		R180
Signature Baked White Chocolate Crème. Lavender. Shortbread. Honeycomb		R85
Nougat Cheesecake. Cheesecake Ice Cream. Shortbread. Mango. (N)		R90
'Not Your Tannie's Malva'. Chocolate. Caramel. Vanilla. Orange.		R80
Carrot Cake. Coconut. Walnut. (N)(VG)		R85

All items on this menu have been prepared in a kitchen that may contain traces of nuts, soya, egg and shellfish. Please inform your waiter if you have any allergies or special dietary requirements.

(V)- Vegetarian

(VG)- Vegan

(N)- Nuts/Seeds