

EMBARC

SNACKS

Embarc Fries (V)	R45
Add: Truffle Mayo. Parmigiano Reggiano.	R15
Sweet Corn Bread. Biltong & Bovril Butter.	R45
Chicken 'Pops'. Sweet Chilli Condensed Milk Mayo	R70
Jalapeno Parcels. Guacamole. Sriracha mayo. (V)	R75
Trio of Dressed Oysters.	R110
Truffle & Roasted Sesame Pickled Red Onion & Parsley Lemon & Ginger	

SAVOURY

	Starter	Main
Kataifi Prawns. Tom Yum. Coconut. Soya.	R140	
'The Onion' (V)	R90	
Sfoggia. A Celebration of Tomato. Basil (V)	R120	
Beef Tartare. Mustard. Red Onion. Pickled Radish. Capers. Nacho Crisp.	R120	
Smoked & Cured Duck Breast. Peanut Satay. Stone Fruit. Coriander. (N)	R135	
Bobotie Wontons. Smoked Raisin. Apricot Chutney. Cape Gooseberry	R100	
Cauliflower Steak. Cashew Cheese. Onion Bhaji. Fresh Salsa (VG)	R95	R190
Exotic Mushroom Tortellini. Shimiji. Truffle. Flaked Almond (V)(N)	R115	R230

Kingklip. Shitake. Soya. Sesame. Mizo Butter	R125	R250
Lobster Risotto. Saffron. Champagne. Parmesan Cheese	R160	R320
Seafood 'Curry'. Line Fish. Mussels. Crispy Chokka. Coconut. Naan.	R135	R270
Pork Belly. Apple Fennel Salsa. Deep Fried Mac & Cheese. Mustard.	R125	R250
Kudu Loin. Parsnip. Poached Pear. Cabbage. Salted Yoghurt	R145	R290
Tribute to Lamb Potjie. Celeriac. Carrot. Onion. Black Garlic.	R150	R300
Black Label Braised Oxtail Croquette. Carrot. Coriander Seed.	R140	R280

SWEET

Cheese Board (for 2)	R220
If You Know. You Know. Caramelized Onion. Blue Cheese.	R90
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