

EMBARC

SNACKS

Embarc Fries (V)	R40
Add: Truffle Mayo. Parmigiano Reggiano.	R20
Pampoenkoekies. Salted Caramel.	R60
Korean Fried Chicken Wings. Gochujang Glaze. (N)	R75
Crack Chokka. S & P. Aioli.	R90
Lamb Samosa. Green Sauce. Chutney.	R95
Sweet Corn 'Ribs'. Chipotle Mayo. Chimichurri. (VG)	R65
Trio of Oysters. Tosazu Vinegarette. Daikon.	R130

SAVOURY

	Starter Main
Burrata. Heirloom Tomatoes. Pesto. Olive Oil. Sour Dough. (V)	R160
Celeriac. Mushroom Broth. Spring Onion Miso. Kombu. Coffee. (VG)	R145
Venison Tartar. Porcini. Egg Yolk Taffy. Jerusalem Artichoke. Brioche.	R155
Calamari Noodles. Cashew XO. Apricot. Curry Leaf. Masala Velouté. (N)	R165
Ceviche. Kosho Emulsion. Jerusalem Artichoke. Chipotle.	R160
Seared Scallops. Tomato Beurre Blanc. XO. Chives.	R170

Charred Cauliflower. Salsa Matcha. Pico De Gallo. Sour Cream. (V)(N)	R120 R240
Artichoke Agnolotti. Lemon Ricotta. Pangritata. Artichoke Velouté. (V)	R130 R260
Parmigiano Reggiano Risotto. Onion. Truffle. Pine Nut. (VG)(N)	R130 R260
Line Fish. Peanut. Coconut. Lime. Thai Salad. (N)	R170 R340
Autumn Chicken. Braai'd Cauliflower. Baby Carrots. Hazelnut. Sage. (N)	R140 R280
Rolled Lamb Belly. Pinenut & Sultana Salsa. Aubergine. Rosemary. (N)	R170 R340
Ostrich Fillet. Pumpkin. Potato Fondant. Café Au Lait. Baby Onion.	R160 R320

SWEET

Cheese Board (for 2)	R300
Aileen's Pecan Pie. Coffee Cremeux. Praline. Macadamia Ice Cream. (N)	R90
Dark Chocolate Torte. Marigold Oil. Hazelnut. Pear. Lemon Balm. (N)	R95
Tiramisu X Embarc	R75
Kiwi Pavlova. Lime Leaf Custard. Coconut Cream.	R85

Ask Your Waiter About Our Seasonal Tasting Menu On Offer.

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