

EMBARC

SNACKS

Triple Cooked Fries (V)	R40
Add: Truffle Zest. Truffle Mayo. Parmigiano Reggiano. (V)	R15
Pumpkin & Ricotta Wontons. Gooseberry. Orange. Malay Spice.	R90
Kataifi Prawns. Tom Yum. Coconut. Soya. (P)	R125
Crispy Squid. Cucumber. Preserved Lemon. Aerated Aioli. (P)	R85
Trio of Dressed Oysters. (P)	R95
Truffle & Champagne Soy & Sesame Grapefruit & Raspberry	

SAVOURY

Starter | Main

Escargot. Blue Cheese. Garlic. Bechamel Custard. Parsley.	R95	
Burrata. Roasted Garlic. Grapefruit. Pine Nut. Ciabatta. (V)	R150	
Beef Tartare. Mustard. Red Onion. Pickled Radish. Capers. Nacho Crisp.	R110	
Barbequed Aubergine. Tomato. Harissa. Basil. (VG)	R80	R160
Cauliflower Risotto. Pickled Cauliflower. Hazelnut. Sage. Smoked Raisin. (V)(N)	R85	R170
Mizo Leek Tortellini. Smoked Celeriac. Leek Textures. Pine Nut. (V)(N)	R90	R180
Crab 'Curry'. Deep Fried Mussels. Coconut. Naan.	R155	

Searched Salmon. Avocado Soup. Salmon Mousse. Zucchini. Asparagus (P)	R130	R260
'Chicken & Mushroom Pie'.		R225
Pork Belly. Apple. Vanilla. Parsnip. Parmesan Braised Cabbage.	R120	R240
Ostrich Fillet. Beetroot. Fennel. Plum. Liquorice.	R125	R250
Wagyu Beef Brisket Ravioli. Smoked Celeriac. Flaked Almond. Crispy Sage. Black Garlic. (N)	R150	R300
Lamb Shank (Off the Bone). Napolitana. Green Olive. Confit Potato.	R120	R240

SWEET

Baked Brie. Goat's Cheese Ice Cream. Butterscotch. Nut Crumb.		R80
Baked White Chocolate Crème. Lavender. Shortbread. Tonka Bean. Honeycomb		R85
Banana. Dolce. Custard. Nuttikrust. Buttermilk Ice Cream.		R75
Sandy's Choccie Meringue. Kahlua Mascarpone. Citrus. Brandy Snap		R80
Almond Sponge. Stone Fruit. Sesame. Coconut. (VG)(N)		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

(P)- Pescatarian

(N)- Nuts/Seeds