

STARTERS

MUSHROOM TEXTURES (v)

Twice Baked Soufflé | Parmigiano Reggiano | Truffle

or

SEARED KUDU LOIN

Cape Malay Crema | Charred Onion | Apricot

or

CALAMARI (P)(N)

Zucchini Spaghetti | Pine Nut | Armando Aioli | Lime

MAIN COURSE

FIORTURA RISOTTO (v) VEGAN ALT

Corn | Fennel Barigoule | Edamame | Confit Tomato | Parmigiano Reggiano

or

BEEF FILLET

Oxtail Ragù | Exotic Mushroom | Potato | Madagascan Pepper Jus

or

LOCALLY SOURCED LINEFISH (P)(N)

Brussel Sprout | Gnocchi | Forest Mushroom | Squid Heads

or

CHICKEN

Curried Artichoke | Spinach Ragout | Parmigiano Reggiano

DESSERT

AURUM CHEESECAKE

Coffee | Caramel | Hazelnut | Date

or

RHUBARB AND STRAWBERRY

White Chocolate | Honeycomb

or

ROYAL CRUMBLE (vg)

Earl Grey | Ginger | Citrus

STELLA

