

Chef Lungelo's
Valentine's
MENU

STARTERS

Springbok Carpaccio with Buchu Oil.

Garnished with Pickled wild Mushrooms, fresh Microgreens, and Toasted pumpkin Seeds.

Served with a side of Cape Seed Loaf Crisps

MAIN DISHES

*Oven-roasted Quail glazed with a Rich Red Wine Reduction
Served with Caramelized Figs*

Buttery Pommes Purée, and a side of Sautéed Green Beans.

DESSERTS

Tarte Tatin

*Classic upside-down Caramelized Apple Tart
served warm,*

Scoop of Vanilla Bean Ice Cream.

Booking Requirement:

6 People Minimum from R890