

# ROOI

## UNEXPECTED PAIRINGS

### AMUSE-BOUCHE

Celeriac, leeks, parsnip.

### COURSE 1

#### BEEF

Potato, tallow, truffle, herbs.

### COURSE 2

#### YELLOWTAIL

Sea lettuce, aubergine, verjuice, passion fruit.

### COURSE 3

#### MUTTON

Butternut, green goddess, radish, dark chocolate.

### COURSE 4

#### VANILLA BEAN

Extra virgin olive oil, cashew nut.

### COURSE 5

#### CHEESE

Lavash, pickles, preserves.

A-ALCOHOL • G-GLUTEN • N-NUTS • P-PORK • S-SHELLFISH •  
V-VEGETARIAN • VG-VEGAN

Our menus are prepared using local, seasonal ingredients.

All fish and seafood is sustainably sourced.

Please notify our service colleagues if you have any known food allergies or intolerance.

Our food and beverages are prepared in an environment where peanuts/nuts  
and other allergens are handled.

Currently there is no separate concerned allergen-free preparation area.

Menu prices are quoted in ZAR, inclusive of 15% VAT.