

ROOI

UNEXPECTED PAIRINGS

AMUSE-BOUCHE

Organic carrot, aubergine, coriander.

COURSE 1

TUNA ON TOAST

Tuna, brioche, sultana, horseradish, cucumber.

COURSE 2

AGED BEEF

Quail egg, mayonnaise, herbs, potato.

COURSE 3

SEABASS

Tomato, leeks, chokka, nasturtium.

COURSE 4

CHOCOLATE STRAWBERRIES

Salted coconut, strawberries.

COURSE 5

CHEESE AND JAM

Cheese, preserves, lavash, pickles.

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.