



QUNU

## CARPACCIO

wagyu sirloin, beetroot, mint, caper, whipped gorgonzola, mandarin dressing GF

## SCALLOPS

masala cream, curry leaf oil, charred carrot tartare, candied fennel, rice paper GF

## LEEK

potato, truffle and boland foam, leek ash V

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## QUAIL

smoked broth, savoy cabbage, foie gras, truffle GF

## OCTOPUS

squid ink, apple, dashi, kimchi GF

## RAVIOLO

melanzane, smoked pomodoro, parmesan foam, basil V

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## DUCK

tea brined breast, apricot purée, pearl barley, pressed ragu

## CRAYFISH

butter poached, romesco, confit tomato, celery leaf GF/N

## ANGUS

sirloin, parsnip and coffee, polenta, broccoli, broad beans

## LAMB

hibachi grilled lamb liver with port, potato pavé, pea and mint GF

## BEETROOT

spiced beetroot purée, hazelnut butter, goats' cheese mousse V/N

## DIANE

wagyu fillet, chestnut mushroom, mustard, cognac, cream, jus GF

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## CHOCOLATE

hazelnut guanaja chocolate mousse, frangelico foam, coffee ice cream N

## PASSION FRUIT

passion mousse, saffron, almond cake, orange ice cream N

## APPLE CARAMEL

puff pastry, apple, thyme whip, whiskey caramel

## YUZU

coconut sponge, yuzu jelly, vanilla mousse, pineapple sorbet GF/VE

## CHEESE

belnori goats' cheeses, beetroot, blood orange, biscotti

2 COURSE R1050 | 3 COURSE R1250 | 4 COURSE R1550

WITH WINE PAIRING

2 COURSE R1550 | 3 COURSE R2150 | 4 COURSE R2750

A discretionary gratuity of 125% will be added to your final bill

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS

V-VEGETARIAN VE-VEGAN