



QUNU

## CARPACCIO

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

## SCALLOPS

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

## LEEK

potato, truffle and boland foam, leek ash V

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## QUAIL

cauliflower caramel miso, mustard caviar, ginger foam N

## SALMON

passion fruit, basil and pistachio ice cream, cucumber GF/N

## RISOTTO

snow crab, saffron, courgette, dill, shellfish oil GF

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## CHICKEN

caramelised mushroom, spinach and chicken terrine, new potatoes, figs and truffle jus

## LINEFISH

fennel, pea, broccoli, oscietra caviar, slow roast onion purée, fennel pollen

## ANGUS

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

## LAMB

smoked rump, lamb liver with port, potato pavé, pea and mint GF

## BEETROOT

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

## DIANE

180g wagyu fillet, black truffle, chestnut mushrooms, mustard, cognac, cream, jus GF

*R300 supplement - prepared tableside*

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## CHOCOLATE

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

## LEMON

lemon mousse, blackberry, lemon verbena ice cream, meringue, blackcurrant sherbet GF

## STRAWBERRY

jivara cremeux, strawberry jelly, cinnamon biscuit, brown butter ice cream

## PEACH

vanilla glazed peach, almond ring cake, caramel sauce, apricot sherbet VE/N

## 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 12.5% will be added to your final bill

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS  
V-VEGETARIAN VE-VEGAN