



QUNU

TASTING MENU

CANAPES

snoek | pumpkin | duck

AUBERGINE

spiced tomato purée, charred baby onions, courgette, za'atar
coconut cream GF/VE

BREAD

vetkoek, cape malay pickled fish, tomato jam

CARPACCIO

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

SCALLOPS

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

PALATE CLEANSER

ANGUS

beef sirloin, roasted red pepper purée, asparagus, citrus and chili
labneh, onion chip, pepper and port jus GF

LEMON

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

CHOCOLATE

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

FRIANDISE

a sweet treat to round-off your culinary journey

6 COURSE R2150 | WITH WINE PAIRING R3650

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