



NEETHLINGSHOF
ESTATE

THE RESTAURANT AT NEETHLINGSHOF

RESTAURANT WEEK 2018 SPRING EDITION

TWO COURSE LUNCH – R250

THREE COURSE DINNER – R350

HILL&DALE PROSECCO
complimentary on arrival

CURED RAINBOW TROUT
yuzu emulsion, miso caramel, nori sago cracker, pickled kohlrabi, micro tatsoi

OR

GRILLED PEACH & PARMA HAM SALAD
compressed melon, phantom ash goats' cheese, rocket, mint, honey nut granola, raspberry dressing

PAN-FRIED SEA BASS
saffron velouté, mussels & clams, paprika oil, Parisienne potato, baby spinach

OR

DUCK BREAST
confit duck leg & kimchi springroll, plum purée, puffed rice, charred spring onion, aromatic duck reduction

ROSE PANNA COTTA
pistachio halva, lavender sponge, yoghurt sorbet, cardamom crumb, crystalized petals

OR

DARK CHOCOLATE MARQUIS MOUSSE
fresh summer berries, chocolate feuillentine wafer, tonka bean ice cream, caramelized marshmallow

#PINOTAGEEXPERIENCE

INCLUDES A BOTTLE OF NEETHLINGSHOF PINOTAGE PER COUPLE TO TAKE HOME AND ENJOY

