



NEETHLINGSHOF
E S T A T E



THE RESTAURANT AT NEETHLINGSHOF
DINNER @ 495pp

THE LOOKOUT - CANAPÉS AND BUBBLES

(overlooking our manicured gardens with the sunset behind the manor house)

Oysters 3 ways:

red onion vinaigrette, black pepper

yuzu pearls, ponzu jelly, shiso

green chilli, crispy onions, micro coriander

Hill&Dale Brut Rosé

THE RESTAURANT - DINNER

(on the stoep, under the oaks, or in the manor house dining rooms)

TEXTURE OF MUSHROOMS

puréed, pickled, dehydrated, fermented

QUAIL & CORN

pan fried quail breast, confit leg, baby corn, water chestnut, radish, corn laksa

NORWEGIAN SALMON

asparagus, sweet potato purée, baby beetroot, tarragon emulsion

CHOCOLATE MARQUIS MOUSSE

feullentine wafer, toasted marshmallow, summer berries, tonka bean ice cream

COFFEE