

RESTAURANT WEEK AUTUMN 2019

TWO COURSE LUNCH @ R250 / THREE COURSE DINNER @ R350

INCLUDE SUGGESTED WINES PAIRED: +R75 FOR TWO WINES / +R100 FOR THREE WINES

Miso glazed & fermented shitake, sushi rice fritter, grilled aubergine puree, teriyaki, radish, spring onion, sesame

WINE SUGGESTION: 2019 NEETHLINGSHOF SAUVIGNON BLANC

OR

Pan fried quail breast, confit quail leg, baby corn, water chestnut, radish, puffed rice, corn laksa

WINE SUGGESTION: 2018 NEETHLINGSHOF GEWURZTRAMINER

Deboned springbok shank in harissa, charred cauliflower, sumac yoghurt, medjool date & pine nut salsa, pearl cous cous

WINE SUGGESTION: 2017 NEETHLINGSHOF PINOTAGE

OR

Linefish, pea risotto, porcini, sugar snaps, confit lemon, pea shoots

WINE SUGGESTION: 2018 NEETHLINGSHOF ODE TO NATURE RIESLING

Nougat parfait, spiced jellies, lime curd, ginger nuts, honeycomb, orange sherbet

WINE SUGGESTION: 2018 NEETHLINGSHOF MARIA NOBLE LATE HARVEST

OR

Pomegranate posset, almond biscotti, strawberry & mint, coconut gel, pineapple crisps, white chocolate soil

WINE SUGGESTION: 2018 NEETHLINGSHOF MARIA NOBLE LATE HARVEST

Coffee/Tea

18 APRIL to 05 MAY 2019