



TEMPT

Titillate your taste buds

Vegetarian soup of the day	40
<i>Ask your waiter</i>	
Malay spiced seafood laksa	45
<i>Infused with lemon grass and coconut milk</i>	
Organic herb salad, roast baby beets and goat's cheese feta	45
<i>From our own roof top garden</i>	
Classic Caesar salad	
<i>Cos lettuce, anchovies, croutons and parmesan cheese</i>	55
<i>Add bacon or smoked chicken</i>	65
Duck liver parfait	55
<i>Balsamita and rye bread Melba toast</i>	
Snow crab cake	55
<i>Cucumber spaghetti, wasabi mayo and sweet plum sauce</i>	
Double baked gorgonzola soufflé	55
<i>Port reduction and sweet Morella cherry compote</i>	
West Coast crayfish tail	145
<i>Avocado, citrus and fennel salad, mango aioli</i>	
Freshly shucked oysters	
<i>Au natural with shallot vinaigrette and lemon</i>	
<i>Or baked with chorizo sausage, feta cheese and chilli oil</i>	
6 oysters	98
Bakers Dozen (13)	180

TASTE

Fine Cuisine, Fine Wine, Fine Company

Stuffed aubergine and Mediterranean vegetables	65
<i>Chickpeas, feta cheese and Napolitana sauce</i>	
Butternut and Sage ravioli	70
<i>Summer beans and basil pesto</i>	
Soy and ginger glazed Kingklip	95
<i>Wok fried Asian vegetables and egg noodles</i>	
Baked Franschoek trout	95
<i>Feta and peppedew crushed potatoes, mange tout and tzatziki</i>	
Cape line fish	105

<i>Butter curry sauce, coriander pesto, coconut basmati rice</i>	
Seared game fish	120
<i>Lemon, olive oil mash, fresh asparagus and mango salsa</i>	
Supreme of chicken	95
<i>Warm salad of artichokes, porcini mushrooms and new potatoes</i>	
Honey roast duck breast	110
<i>Sweet potato gratin, glazed shallots and bourbon jus</i>	
Braised lamb shank	115
<i>Minted peas and sauté tomato gnocchi, red wine jus</i>	
Ostrich fillet	130
<i>Rosemary polenta, braised red cabbage and apple chips</i>	
Venison	135
<i>Wild mushroom dust, bubble and squeak, pancetta crisp and rosemary jus</i>	

PASSION

Heat, Love

Mussels

Garlic bruschetta, fennel, tomato and saffron broth

Starter	55
Main Course	85

Seafood

Served with pea and sundried tomato pilaf rice and trio of sauces

Black Tiger prawns	180
Crayfish	340
Langoustines	420

Seafood platter for 2

Crayfish, line fish, game fish, prawns, mussels and calamari

	460
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Simply grilled dry aged Chalmar beef

Truffle scented mushrooms, hand cut chips and béarnaise sauce

Sirloin 200g	95
Rib eye 400g	110
Beef fillet 200g	120
T-bone 500g	145

Side Dishes

Organic green salad	25
Potatoes, mashed, fried or roasted	25
Seasonal vegetables with mint butter	25
Grilled asparagus	25

SUBLIME

Indulge your senses

Trio of ice cream	25
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Hot chocolate fudge sauce

Selection of fruit Sorbets	25
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Fresh fruit and coulis

Warm pear tart	35
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Almond paste and blue berry ice cream

Chocolate Marquise	35
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<i>Pistachio and rosewater Chantilly, candy floss</i>	
Banana and chocolate cigars	35
<i>Coconut ice cream</i>	
Crème Brule	40
<i>Vanilla pod and raspberries, almond biscotti</i>	
Passion fruit tart	40
<i>Petit fruit salad, mango sorbet</i>	
Mocha panna cotta	45
<i>White chocolate milk shake and Amarula ice cream</i>	
OYO Dream	55
<i>Marquise of chocolate, crème Brule and Amarula ice cream cone</i>	
Selection of cheeses	55
<i>South African artisan cheese with preserves and biscuits</i>	



METHODE CAP CLASSIC

150ml glass / bottle

Villiera Tradition Brut NV - Stellenbosch

65 / 175

Fine bubbles, ripe apple & brioche, bone dry style

Pongracz NV - Stellenbosch

76 / 205

Bright bubbles, crisp apple acidity

Graham Beck Brut NV - Robertson

85 / 230

Complex flavours of orange peel and honeyed biscuit, long mouth feel

Pierre Jourdan Belle Rose 07 - Franschoek

98 / 265

100% pinot noir. Delicate rose petal nose, elegant and lengthy

SPARKLING WINE

Nederberg Cuvee Brut NV - Paarl

46 / 125

Delicately fruity, crisp and fresh

CHAMPAGNE

Moet et Chandon NV

144 / 650

Moet et Chandon NV 375ml

n/a / 375

Laurent Perrier Brut NV

156 / 700

Dom Perignon Brut 2000

n/a / 1700

SAUVIGNON BLANC

250ml glass / bottle

Brampton 2008 - Stellenbosch

44 / 120

Tropical fruit style, dry and full bodied

Stony Brook 2007 - Franschoek

54 / 145

Mineral style sauvignon, fruity and well balanced

Saxenberg 'Private Collection' 2007 - Stellenbosch

61 / 165

Fig leaf and passion fruit, elegant and well rounded finish

Neil Ellis Groenekloof 2007 - Stellenbosch

69 / 185

Fresh guava and passion fruit with herbaceous overtones, elegant and poised

Iona 2007 - Elgin

89 / 240

Green apples and plums, mineral tones, great length

Bellingham the Maverick 2006 - Wellington

107 / 290

Gooseberry and vanilla, sleek & refined. Subtle oak gives a creamy finish

CHARDONNAY

Kleine Zalze 2007 - Stellenbosch	37 / 100
<i>Lemon and lime, fresh and zesty. Unwooded</i>	
Louisvale Chavant 2006 - Stellenbosch	46 / 125
<i>Vanilla & quince on nose followed by ripe stone fruit, wooded</i>	
Saxenburg 'Private Collection' 2006 - Stellenbosch	46 / 125
<i>Citrus peel & butterscotch tones. Classic oak matured</i>	
Springfield Wild Yeast 2005 - Robertson	78 / 210
<i>Pineapple & pear, well balanced acidity, unwooded</i>	
Jordan 'Nine Yards' 2006 - Stellenbosch	172 / 465
<i>Butterscotch & citrus peel, complex and spicy. Wooded in French oak</i>	

OTHER VARIETALS

250ml glass / bottle

Terra Del Capo Pinot Grigio 2008 - Franschhoek	44 / 120
<i>Winter melon & green apple, fresh and balanced. Light bodied.</i>	
Kleine Zalze Barrel Fermented Chenin Blanc 2008 - Stellenbosch	56 / 150
<i>Ripe peach, layers of tropical fruit with subtle wood</i>	
Noble Hill Viognier 2006 - Paarl	72 / 195
<i>Stone fruit & hints of pepper on the nose, wooded in French oak.</i>	
Ross Gower Rhine Riesling 2007 - Elgin	78 / 210
<i>Delicate, sweet stone fruit flavours, dry finish</i>	
Stellenzicht Semillon 2004 - Stellenbosch	81 / 220
<i>Fresh lime and floral flavours, bold and well structured. Wooded.</i>	

WHITE BLENDS

Delheim Sauvignon Chenin Heerenwijn 2007 - Stellenbosch	35 / 95
<i>Fresh apple and fruit salad, mineral tones on finish</i>	
Bellingham Fair Maiden 2006 - Wellington	70 / 190
<i>5 varietals, tropical fruit, peach and vanilla, lush & creamy finish</i>	

OFF DRY

Vergelegen Vin de Florence 2007 - Stellenbosch	35 / 95
<i>Sauvignon, Semillon & Hanepoort blend, light flowery and fruity, off dry</i>	
Hartenberg Weisser Riesling 2007 – Stellenbosch	44 / 120
<i>Apricot & pineapple nuances, jasmine scented, delicate</i>	

ROSE & BLANC DE NOIR

250ml glass / bottle

Delheim Pinotage Rose 2007 - Stellenbosch	35 / 95
<i>Fruity flavours, light bodied and off dry</i>	
Zevenwacht Rose 2007 - Stellenbosch	45 / 95
<i>Strawberry & raspberry dominant, delicate, long off dry finish</i>	
Boschendal Blanc de Noir 2007 - Franschhoek	39 / 105
<i>Easy drinking style with perfumed nose, red cherry & berry fruit. Off dry.</i>	

CABERNET SAUVIGNON

250ml glass / bottle

Franschhoek Cellars 2007 - Franschhoek	35 / 95
<i>Berry and fruit aroma. Approachable and earthy.</i>	
Stellenrust 2005 - Stellenbosch	59 / 160

Cranberry, sweet cherry and vanilla

Anura 2005 - Paarl	81 / 220
<i>Rich & juicy with cassis & cedar from serious oaking, long, dry finish</i>	
Waterford 2005 - Stellenbosch	109 / 295
<i>Blackberry and violet nose, hints of lead pencil. Well integrated and mouth filling</i>	
Rust & Vrede 2007 - Franschhoek	137 / 370
<i>Red fruit driven, with hints of violet, chocolate & cedar. Superb structure.</i>	

SHIRAZ / SYRAH

Bradgate 2004 - Stellenbosch	41 / 110
<i>Ripe plums & crushed pepper on the nose, well structured and spicy</i>	
De Meyer 2005 - Stellenbosch	61 / 165
<i>Ripe fruit, cloves & peppercorn. Wooded and well balanced. Great length</i>	
Bellingham the Maverick 2005 - Stellenbosch	141 / 380
<i>Laden with bitter chocolate and spice. Tannins are subtle leading to elegant finish.</i>	
Hartenberg 'The Stork' 2004 - Stellenbosch	222 / 600
<i>Black fruit, cherries & hints of violets. Full bodied. New French oak</i>	

MERLOT

250ml glass / bottle

Ross Gower 2005 - Elgin	37 / 100
<i>Fragrant violets & red berry fruits, dense colour, low alcohol</i>	
Noble Hill 2005 - Paarl	63 / 170
<i>Raspberry & spicy oak aromas. Soft accessible tannins.</i>	
Saxenburg 'Private Collection' 2004 - Stellenbosch	94 / 255
<i>Ripe plum and dark chocolate, very smooth finish</i>	
Steenberg 2006 - Constantia	106 / 285
<i>Trade mark mint mellowed by plum & red berry notes, well structured tannins</i>	

PINOTAGE

De Waal 2006 - Stellenbosch	43 / 115
<i>Ripe dark cherries & berry jam. Full and rich.</i>	
Mooiplaas 2004 - Stellenbosch	50 / 135
<i>Unoaked except for 14% cab, spiced dark fruit and bananas, award winning</i>	
Saxenburg 'Private Collection' 2005 - Stellenbosch	87 / 235
<i>Ripe plum fruit with seamless oak integration. Mouth filling.</i>	

PINOT NOIR

Chamonix 2006 - Franschhoek	98 / 265
<i>Cloves, cinnamon and nutmeg, ripe cherry with toasty overtones. Silky smooth tannins.</i>	
Meerlust 2004 - Stellenbosch	161 / 435
<i>Wild strawberry & red cherry. Juicy with supple tannins and good length</i>	

OTHER VARIETALS

250ml glass / bottle

Lammershoek Tinta Barocca 2005 - Swartland	39 / 105
<i>Low sulphur. Spiced fruit, medium bodied.</i>	
Spice Route Mourverdre 2004 - Swartland	69 / 185
<i>Wild berry character, succulent and accessible, American oak</i>	
Warwick Cabernet Franc 2005 - Stellenbosch	94 / 255

Berry packed. Hints of mocha and chocolate. Elegant tannins

BLENDS

Boschendal Lanoy 2006 - Franschhoek	48 / 130
<i>Bordeaux blend, red berries & mint, robust but smooth tannins</i>	
Vergelegen Mill Race 2005 - Stellenbosch	65 / 175
<i>Cab/merlot blend, spicy & herbaceous, well structured</i>	
Dombeya Samara 2005 - Stellenbosch	87 / 235
<i>Bordeaux blend, classic tobacco, blackcurrant & tealeaf notes</i>	
Morgenster LRV 2004 - Stellenbosch	106 / 285
<i>Claret/Cab/merlot blend, vibrant fruit, poised, polished tannins.</i>	
De Toren Z 2005 - Stellenbosch	87 / 235
<i>Bordeaux blend, rose petal, plum & blue berry. Silky smooth</i>	
Meerlust Rubicon 2004 - Stellenbosch	222 / 350
<i>Bordeaux blend. Black berries & cigar box combines with earthy notes. Complex.</i>	

DESSERT WINES

75ml glass / bottle

Asara Noble Late Harvest 2004 - Stellenbosch	55
<i>Barrel fermented chenin, ripe pineapple, peach & apricot aromas</i>	
Stony Brook 'V on A' 2006 - Franschhoek	65
<i>Natural sweet style, peach & apricot with floral undertone, new oak</i>	
Klein Constantia Vin de Constance 2004 - Constantia	110
<i>Intensely concentrated citrus with impeccable acid/fruit balance. Classic.</i>	

PORT STYLE WINES

Allesverloren Port 2004 - Swartland	24
<i>Christmas cake. Layered and complex.</i>	
Asara Spirit of Chenin 2004 - Stellenbosch	37
<i>Fortified chenin. Creamy vanilla & toasted hazelnuts with ripe peach notes</i>	
De Krans Port 1994 - Calitzdorp	79
<i>Spicy notes with balanced sweetness, mouth filling and lengthy</i>	

PORT

Cockburns Special Reserve Port NV - Portugal	37
<i>Delicate nose, fruity and well rounded</i>	