



## TEMPT

*Titillate your taste buds*

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

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

<i>Butter curry sauce, coriander pesto, coconut basmati rice</i>	
<b>Seared game fish</b>	<b>120</b>
<i>Lemon, olive oil mash, fresh asparagus and mango salsa</i>	
<b>Supreme of chicken</b>	<b>95</b>
<i>Warm salad of artichokes, porcini mushrooms and new potatoes</i>	
<b>Honey roast duck breast</b>	<b>110</b>
<i>Sweet potato gratin, glazed shallots and bourbon jus</i>	
<b>Braised lamb shank</b>	<b>115</b>
<i>Minted peas and sauté tomato gnocchi, red wine jus</i>	
<b>Ostrich fillet</b>	<b>130</b>
<i>Rosemary polenta, braised red cabbage and apple chips</i>	
<b>Venison</b>	<b>135</b>
<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	<b>55</b>
Main Course	<b>85</b>

### **Seafood**

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

Black Tiger prawns	<b>180</b>
Crayfish	<b>340</b>
Langoustines	<b>420</b>

### **Seafood platter for 2**

<i>Crayfish, line fish, game fish, prawns, mussels and calamari</i>	<b>460</b>
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### **Simply grilled dry aged Chalmar beef**

*Truffle scented mushrooms, hand cut chips and béarnaise sauce*

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

### **Side Dishes**

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

## **SUBLIME**

*Indulge your senses*

### **Trio of ice cream**

<i>Hot chocolate fudge sauce</i>	<b>25</b>
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### **Selection of fruit Sorbets**

<i>Fresh fruit and coulis</i>	<b>25</b>
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### **Warm pear tart**

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

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

### OTHER VARIETALS

250ml glass / bottle

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

### WHITE BLENDS

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

### OFF DRY

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

### ROSE & BLANC DE NOIR

250ml glass / bottle

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

### CABERNET SAUVIGNON

250ml glass / bottle

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

Cranberry, sweet cherry and vanilla

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

## SHIRAZ / SYRAH

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

## MERLOT

250ml glass / bottle

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

## PINOTAGE

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

## PINOT NOIR

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

## OTHER VARIETALS

250ml glass / bottle

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

*Berry packed. Hints of mocha and chocolate. Elegant tannins*

## **BLENDS**

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

## **DESSERT WINES**

75ml glass / bottle

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

## **PORT STYLE WINES**

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

## **PORT**

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