

SPRING TASTING MENU

Bread

ELEMENTAL



MONKFISH

Cured watermelon, tonato, dukka

Galaxy

CRAYFISH

Blackened macadamia & onion miso, green emulsion, pickled mussels

Pine Amber

BUFFALO

Bee pollen, pickled carrots, mielie pap, chakalaka, lacto-berries jus

Sorbet

LAMB

Sheep yoghurt kefir, pear chutney, charred corn & millet

Earth & Silk

FOREST FORAGING

Chef's Tasting Menu R 1495
Curated Cellar Pairing R 780
Boutique Wine Pairing R 1395
Non-Alcoholic Pairing R 495

12 % Gratuity will be added to the bill



NOTE FROM THE CHEF

We walk a path not often taken; guided by curiosity, instinct and respect for wisdom. In our kitchen, ancient global techniques like fermentation, koji and preservation meet the rhythm and richness of African ingredients. While many kitchens replicate what's already known and tested, we choose discovery - sometimes spending hundreds of hours exploring a single ingredient to uncover its hidden potential. This is not fusion, but evolution - a dialogue between Africa and the world, between tradition and possibility.

Named "*New African Gastronomy*", this is our journey of learning, patience and place. A living movement - fermenting, growing, and finding itself daily. Not about being first, but about being honest. About walking forward, with roots deep in the past and eyes on what's yet to be discovered.

Chef Bjorn Guido