SPRING MENU

Bread Service

MONK FISH

Cured watermelon, tonnato, dukka

Galaxy

BEESWAX CURED BUFFALO

Bee Polen, bujus, preserved carrots, mielie pap, lacto-berries, chakalaka

"Pine Amber"

LAMB

Sheep yoghurt kefir, pear chutney, charred corn & millet

FOREST FORAGING

6 Course Menu R 895
Hidden Valley Wine Pairing R 395
South African Boutique Wine Pairing R 950
Non-Alcoholic Pairing R 295

12 % Gratuity will be add 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