



PIONEER SET MENU

We pay homage to the adventurers of the effervescent City of Gold who constantly push boundaries and overcome great challenges.
To the explorers and pioneers of Johannesburg, bon séjour.

i

ARTISANAL BREAD BOARD 66% whole wheat sourdough, honey & rosemary rolls, accoutrements

ii

WEST COAST OYSTERS

tabasco pearls, lemon, black pepper

iii

SMOKED SALMON

grilled baby gem, laksa mayonnaise, lemon dressing, confit tomato

OR

ASPARAGUS TART

grilled asparagus, creamed leek, hollandaise sauce

v

LAMB RACK

chickpea ragu, smoked paprika hummus, nicola potato

OR

LINEFISH

lentil curry, black olive, cumin yoghurt

OR

CONFIT DUCK

smoked mash, charred orange, jus, smoked sultana

vii

CHOCOLATE

chocolate mousse, olive oil, chocolate soil

OR

BEE'S KNEES

apricot & honey semolina cake, caramelized coriander honey,
burnt honey ice cream

Items on this menu may, despite the best efforts and care of our kitchen staff, contain traces of allergens including, but not limited to:
nuts, shellfish, soy products, eggs, dairy and wheat.

(Naturally the list of allergens can be adapted to suit each individual menu and care should therefore be taken in respect to the use of
different products containing allergens other than those mentioned.)

S

bon séjour
enjoy your stay