


## BOSMAN'S RESTAURANT



### TASTING MENU

*A Chef's Choice seven course surprise menu experience is available on request.  
Please advise your waitron should you have any dietary requirements.*

*7 course: R1 100  
R1 155 (with cheese selection)*



### A LA CARTE DINNER MENU

#### STARTER

*HOME MADE FERMENTED CHILLED YOGHURT-CUCUMBER BROTH* 185  
*herb infused goats cheese praline, pickled Asian mushrooms, herb crème  
& cucumber spaghetti*

*BASIL FLAVOURED ROMA TOMATO MOUSSE* 190  
*olive oil marinated buffalo mozzarella, basil rocket crème, air dried cured pancetta,  
black olive soil & white tomato gel*

*ASIAN FLAVOURED BUTTERNUT CREAM* 110  
*confit duck leg croquette, home cured duck breast,  
sweet-sour butternut slices & cranberry gel*

*CRISPY JUS GLAZED VEAL SWEET BREAD* 210  
*truffle flavoured cep mushroom crème, young savoy cabbage, potato mousseline,  
braised baby onion leaves & pancetta dust*

#### REFRESHMENT

*BELLINI SORBETO* 85  
*white peach sorbet, sparkling wine gelée & sous vide cooked garden peach*

## **MAIN COURSE**

<i>PAN FRIED LINEFISH MEDALLION</i>	285
<i>grilled green asparagus, homemade tortellini filled with slow braised oxtail, buerre polonaise &amp; oxtail-thyme ragoût</i>	
<i>JUS GLAZED SPRINGBOK LOIN</i>	295
<i>broccoli-almond crème, sautéed porcini mushrooms, butter glazed semolina dumplings &amp; manjari chocolate jus</i>	
<i>OVEN ROASTED KAROO LAMB RACK</i>	590
<i>(served per couple &amp; presented at your table)</i>	
<i>paprika-peppadew compote, thyme-polenta praline, grilled baby corn, confit baby fennel &amp; braised garlic jus</i>	
<i>TANDOORI FLAVOURED TOFU</i>	195
<i>curry dhal lentil ragoût, slow braised cocktail tomatoes, herb-coriander crème, vegetable strudel &amp; roasted sesame seeds</i>	

## **DESSERT**

<i>CARAMELIZED BOSKOOP APPLE PARFAÎT</i>	175
<i>chard marshmallows, braised apple, apricot gel, vanilla whisky ice cream, cinnamon crumbs &amp; crème Chantilly</i>	
<i>INTERNATIONAL &amp; LOCAL CHEESE SELECTION</i>	185
<i>homemade fruit bread compote &amp; butter brioche</i>	
<i>MALIBU FLAVOURED COCONUT MOUSSE</i>	185
<i>flamed marinated sweet baby pineapple, coriander soil, sesame micro sponge &amp; pineapple sorbet</i>	

## **SET MENUS**

*A Chef's Choice surprise menu experience is available on request.  
Please advise your waitron should you have any dietary requirements.*

*3 course: R 525*

*4 course: R 630*

