



Valentine's Dinner 2025
An Intimate shared Dining Affair of the Heart

Redberry & Limoncello Spritz



Smoked Salmon Trout, Wholewheat Blini,
Sour Cream and Salmon Trout Roe



Fior Di Latte, Summer Tomato Gelee, Fresh Mango,
Pickled Mediterranean Cucumber



Fire Grilled Lamb Rump Brochette,
Cherry & Spinach Pie
Baby Cos & Radish Salad, Green Goddess Dressing



Chocolate & Coconut Milk Cremeux,
Toasted Hazelnut & Vanilla Mousse,
Toasted Marshmallow, Crushed Honeycomb

R795.00 pp

Live music by Triveno



A 10% discretionary gratuity will be added to all tables

Allergens: Items on the menu may contain traces of allergens, including, but not limited to nuts, shellfish, soy products, eggs, dairy and wheat. The list of allergens can be adapted to suit each individual menu item and care should be taken to the use of different products containing allergens other than those mentioned.