



Created & Inspired by Executive Chef Christo Pretorius and his Kitchen Brigade

VEGAN JOURNEY MENU

5-courses from the selection below

5 Courses - 795

including wine pairing

5 Courses - 995

Tempura Fried Cauliflower

*seaweed, pickled ginger & cauliflower salad | cauliflower puree |
pickled cucumber | chunky herb dressing*

- *Creation Viognier*

Forest Mushroom

*grain risotto | parsnip puree |
soy truffle pickled shiitake mushrooms | green onion oil*

- *Bouchard Finlayson Kaaimansgat Chardonnay*

Baked Red Onion

*caramelised onion | mielie meal pap | charred spring onion |
baby carrot | chakalaka sauce*

- *Thelema Sutherland Pinot Noir*

Grilled Baby Marrow

*polenta | confit leeks | pea, mint & lemon salad |
potato and leek puree*

- *Le Riche Richesse*

Mango & Coconut

*mango creme brulee | toasted coconut | citrus gel |
vanilla bean & mango salsa | spiced coconut crumble*

- *Vondeling Sweet Carolyn*