

Degustation Menu

The Tasting Menu **R480pp without wine**
R700pp with wine

Welcome Drink upon arrival

Textures of Cauliflower

roasted, pickled, marinated & pureed served with toasted walnuts & pear
Rijks Touch of Oak Chenin Blanc

Beetroot Salad with Goat's Cheese

orange, cucumber, radish, cashew & rosemary oil dressing
Thelema Sauvignon Blanc

Heirloom Tomatoes

baby bocconcini, rocket, micro greens, herb dust & balsamic dressing
Paul Cluver Pinot Noir

Palate Cleanser

flavour per the Chef

Green Beans with Feta

smoked pela pepa fritters, garlic sauté peas, mint,
micro greens & basil pesto
Warwick First Lady Cabernet Sauvignon

Ruby Raspberry Mousse

with salted candied milk chocolate, spiced chocolate sponge,
tempered ruby chocolate & raspberry gastique
Rustenberg Straw Wine