

Amuse-bouche

Garden pea and wasabi (M) (Sp) (G)
Lime gel, homemade ricotta, brick pastry
Paired with MIKO Sauvignon Blanc

Bread

Hokkaido milk bun (G) (Sp) (E) (M) (Mu)
Langbaken Karoo crumble custard and textures of onion

First course

Sustainably farmed fish (Sp) (Ga) (M) (F)
Baked red drum seabass, samphire, dashi sauce, pickled turnip,
chive oil and chicken skin
Paired with Mont Rochelle Chardonnay

Second course

Cape Malay butternut and chickpea (M) (G) (Ga) (N) (Sp) (C)
Malay-spiced naan bread, roasted banana and cashew nut
yoghurt, tomato sambals
Paired with MIKO Chardonnay

Palate cleanser

A unique surprise deliciously created by our chef
with produce from the MIKO garden

Third course

Magaliesberg sustainably farmed duck (M) (Ga) (Sp) (G) (C)
Lavender and honey-glazed duck breast, Sichuan pepper, textures of
beetroot, confit duck leg, pickled plum gel and spiced duck jus
Paired with Mont Rochelle Cabernet Sauvignon

Sweet treat

70% dark chocolate mousse (M) (N) (E) (G) (V)
Vanilla pear, caramel, ice cream, almond sable and cocoa nib tuile
Paired with Mont Rochelle Straw Syrah

Our menus celebrate the finest ingredients that have made a short journey from source to your fork, so when you dine with us,
think of it as you helping the environment, one bite at a time!

(C) Celery (CI) Cereals with gluten (Cr) Crustacean (E) Eggs (F) Fish (L) Lupin (Ga) Garlic (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard
(N) Nuts (P) Peanuts (Po) Pork (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian (Vg) Vegan