

Amuse-bouche

Mushroom brioche (E) (G) (Ga) (M) (Sp)

Porcini purée, portobello mushroom duxelles, roasted chicken butter,
homemade chicken seasoning, garden thyme and yuzu pearls

Paired with Mont Rochelle Chardonnay

Bread

Hokkaido milk bun (G) (Sp) (E) (M) (Mu)

Langbaken Karoo crumble custard and textures of onion

First course

Smoked 28-day aged springbok carpaccio (Sp) (Ga) (Mu)

Vanilla balsamic beetroot purée, mango purée, beetroot jelly, apple and
rocket petite salad, homemade rooibos and raspberry vinaigrette

Paired with Mont Rochelle Syrah

Second course

Cape Malay butter chicken (Ga) (G) (M) (N) (Sp)

Free-range Elgin chicken thighs, Malay-spiced naan bread, roasted
banana and cashew nut yoghurt and tomato sambals

Paired with MIKO Chardonnay

Palate cleanser

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

Third course

Herb-crusting Karoo lamb loin (C) (Ga) (Sp) (M)

Roasted carrot purée, baby carrot crudités, pearl onion,
potato and red wine jus

Paired with Mont Rochelle Cabernet Sauvignon

Sweet treat

Valrhona Ivoire chocolate bavarois (E) (G) (M) (Sp)

Passion fruit gel, raspberry tuile and matcha foam

Paired with MIKO Sauvignon Blanc

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