

## STARTERS

**MUSSELS & CLAM CHOWDER - R125**  
With corn / crispy bacon

**FALAFEL HUMMUS BOWL - R110**  
Couscous / tomato / cucumber salsa

**ANGUS BEEF FILLET TATAKI - R 135**  
Onion ponzu sauce / garlic crisp / celery

## MAINS

**DRY AGED RIB EYE - R 315**  
Shimeji mushroom ragout / oven baked pommes dauphinoise  
baby carrots / truffle jus / roast butternut purée / mushroom soil

**SALMON DIJONNAISE - R395**  
Sweet potato purée / mushroom / shrimp croquette

**GRILLED CHICKEN TIKKA - R220**  
Sautéed spinach / chick pea / curry sauce

**CAULIFLOWER STEAK - R195**  
Dijon mustard / black bomber cheddar / parsnip purée

**SEARED DUCK BREAST - R 320**  
Carrot / parsnip purée / carrot leaf / pablo beetroot  
red wine cabbage / truffle granola / beetroot chips / duck sauce

## DESSERT

**PUMPKIN CHEESECAKE - R95**  
Cinnamon ice cream

**CHOCOLATE TERRINE & PISTACHIO MOUSSE - R120**  
Gold leaves dust / vanilla cream

**CHOCOLATE FONDANT - 155**  
Malibu ice cream

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## PAIRING MENU - R695

### STARTER

**SEARED AHI TUNA / PEACH SALSA / SEAWEED LEAVES / AVOCADO MOUSSE /  
SPRING ROLL / EDAMAME BEANS**  
*Paired with Davinci MCC*

### MAIN

**BRAISED LAMB NECK / CAULIFLOWER PURÉE / SAUTÉED EXOTIC MUSHROOM  
WITH A ROSEMARY CABERNET SAUVIGNON JUS**  
*Paired with CAM Inspired Charlima Blend*

### DESSERT

**BERRY PANNACOTTA / BLUE BERRY & HIBISCUS MOUSSE / GARDEN BERRIES /  
HONEYCOMB CRUNCH / SALTED MERINGE DUST**  
*Paired with DV GIN NERO signature cocktail*

  
Executive Chef