



Piccolo Mondo

Pairing MENU

	FOOD ONLY	WINE PAIRING
Two Course	R 305.00	R 425.00
Three Course	R 425.00	R 595.00
Add Cheese Course	R 105.00	R 165.00

FIRST R 105.00

Asian Vegetable Broth

Fragrant Broth, Noodle Salad,
Char Pak Choi, Lemongrass Foam
Brampton Sauvignon Blanc

Piccolo Salad

Zataar Spiced Broccoli, Sumac Aioli, Radish,
Seeded Labneh, Saffron Chickpeas,
Roasted Tomatoes, Aubergines
La Motte Sauvignon Blanc

Lamb

Braised Lamb Shank Tortellini,
Mediterranean Dressing, Olive Crumbles
Warwick First Lady Unoaked Chardonnay

Salmon

Seared Maple and Dijon Norwegian Salmon,
Textures of Pea, Horseradish Espuma
Newton Johnson Felicite Pinot Noir

Venison

Rosemary Venison Carpaccio, Rooibos Jelly,
Chakalaka Frikkadel,
Rooibos Curry Leaf Dressing
Avontuur Cabernet Sauvignon/Merlot

SECOND R 245.00

Sea Bass

Leek Ragout, Broccoli Gremolata, Vanilla Bean Foam
Ashbourne Sauvignon Blanc/Chardonnay

Beef

Mustard Roasted Beef Fillet, Yorkshire Pudding,
Onion Soubise, Gem Squash Purée, Creamy Dijon Jus
Warwick First Lady Cabernet Sauvignon

Chicken

Coconut and Thyme Sous Vide Chicken, Buttermilk
Chicken Lollipop, Chicken Rissole, Parmesan and Corn
Purée, Wild Mushrooms, Smoked Coconut Velouté
Vondeling Chardonnay

Mushroom and Ravioli

Porcini Truffle Jus, Pecorino Custard, Coriander Oil,
Roasted Onion and Mushroom Foam
Pierre Jourdan Tranquille

Lamb Shank

Red Wine Braised Deboned Lamb Shank,
Red Wine and Mint Jelly, Sous Vide Madagascar
Peppercorn Pearl Onion, Roasted Baby Beetroot,
Minted Pomme Purée
Vergenoegd Merlot

THIRD R 95.00

Strawberry Textures

Meringue, Mousse, Jelly, Sponge, Fresh
Brampton Shiraz

Vanilla and Pistachio

Vanilla and Pistachio Baked Pudding, Pistachio Ice
Cream, Pistachio Baklava, Pistachio Crème
Pierre Jourdan Brut

Chocolate

Mocha Chocolate Panna Cotta,
Black Cherry Chocolate Truffle, Chocolate Sponge,
Dark Chocolate Ice Cream
Beyerskloof Pinotage

Michelangelo Berry Crème Brûlée

Signature Crème Brûlée, Berry Compote, Berry Salad
Pierre Jourdan Bell Rose

CHEESE R 135.00

Cheese

Mille-Feuille of Huguenot Cheese, Coriander Dressing
Ashbourne Sauvignon Blanc/Chardonnay

Artisanal Cheese Board

Local Artisanal Cheeses,
Walnut Bread,
Crackers and Preserves
KWV Moscato

FINEST SOUTH AFRICAN BEEF CUTS

	Beef Fillet 250g	Beef Sirloin 250g
Flame Grilled	R 195.00	R 145.00
Madagascar Pepper Sauce	R 245.00	R 175.00
Béarnaise	R 240.00	R 170.00
Creamy Gorgonzola	R 250.00	R 180.00
Parmesan Custard Sauce	R 260.00	R 190.00
Rosemary and Thyme Jus	R 240.00	R 170.00

All grills served with "Cracked Black Pepper and Parmesan" Fries

Rosemary Grilled Lamb Cutlets R 275.00
Marinated Lamb Cutlets, Garlic Potato Mash, Mint Jus

FISH

Norwegian Salmon R 260.00

Grilled Salmon, Fine Herb and Citrus Salad,
Rustic Salsa Verde

Mauritian Sea Bass R 205.00

Grilled Lemongrass and Ginger Marinated Sea Bass,
Asian Slaw, Caramelized Lemon

Line Fish R 205.00

Speciality Of The Day



SPICED