



EST EST ALEA

SATURDAY LUNCH MENU - JANUARY 2019

R 550 per person excluding gratuity (Charged at a discretionary 8%)
Wine pairing option available at R200 per head (minimum 3 wines & a liqueur served)
Water R40 per bottle.

*Available Saturday lunch only,
Recommended duration: 2 hours. Doors open at 13H00 for lunch (last reservation is 14h00).
We indicate times as a guideline but these are not definitive.*

PONCHE - HIBISCUS

Mexican punch. Dried citrus. Apple shavings. Star anise. Cinnamon.

With canapes of..

NORWEGIAN SALMON

Olives. Cream cheese. Onions.

V - Spiced Bhaji

MUSSELS

Seaweed salad. Samphire. Black Garlic.

V - Fermented Tofu.

(Wine pairing: MCC)

ARTISAN BREADS WITH FLAVOURED BUTTERS

GRILLED JAPANESE EGGPLANT

4 Parmesans. Aged Balsamico. Pea shoots. Siberian Pine nut oil. Toasted pine kernels.

AVOCADO "TACO"

Lemon mustard beef. Tsumac. Mayo. Crunchy spiced peanuts. Sprouts.

V - Layered bake of Artichoke, Spinach and Pecorino

(Wine pairing: Chardonnay or White blend)

SPRINGBOK

Ras el hanout. Crispy potato. Earthy vegetables.

V - Mushrooms.

(Wine pairing: Red blend)

COCOA PASTA

Ricotta, raisins and nuts. Iced Passion fruit and coffee.

(Wine pairing: Liqueur)

**Ingredients and wines may differ - subject to availability.*

(V) Vegetarian options available as alternatives for those who are vegetarian.

We are unable to cater for dietary preferences.

We are unable to accommodate a vegan, garlic, or onion free menu, or a menu completely free of butter or sugar, or lactose or glucose intolerances.

Allergies must be informed of 24 hours in advance.



EST EST ALEA

DINNER MENU - JANUARY 2019

R 695 per person excluding gratuity (Charged at a discretionary 8%)
Wine pairing option available at R300 per head (minimum 4 wines & a liqueur served)
Water R40 per bottle.

Available Tuesday to Saturday dinner,
Recommended duration: 2.5 hours. Doors open at 19H00 for dinner (last reservation is 20h00).
We indicate times as a guideline but these are not definitive.

PONCHE - HIBISCUS

Mexican punch. Dried citrus. Apple shavings. Star anise. Cinnamon.

With canapes of..

NORWEGIAN SALMON

Olives. Cream cheese. Onions.

V - Spiced Bhaji

MUSSELS

Seaweed salad. Samphire. Black Garlic.

V - Fermented Tofu.

PICKLED WHITE FISH

Salt & vinegar cucumber. Cauliflower. Trout roe.

V - Exotic tomato and Soya Caviar.

(Wine pairing: MCC)

ARTISAN BREADS WITH FLAVOURED BUTTERS

GRILLED JAPANESE EGGPLANT

4 Parmesans. Aged Balsamico. Pea shoots. Siberian Pine nut oil. Toasted pine kernels.

AVOCADO "TACO"

Lemon mustard beef. Tsumac. Mayo. Crunchy spiced peanuts. Sprouts.

V - Layered bake of Artichoke, Spinach and Pecorino

(Wine pairing: Chardonnay or White blend)

DUCK

Roasted watermelon. Berries. Salted almond chocolate. Berry Gel.

V - Torta di Pepe.

(Wine pairing: Cinsault or Carignan)

GELEE OF HORCHATA DE ARROZ

Mango snow

SPRINGBOK

Ras el hanout. Crispy potato. Earthy vegetables.

V - Mushrooms.

(Wine pairing: Red blend)

GRAPE & CREAM CHEESE "TART"

Sweet wine syrup.

COCOA PASTA

Ricotta, raisins and nuts. Iced Passion fruit and coffee.

(Wine pairing: Liqueur)

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