

11 January 2019

Night of delights

Amuse-gueule

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Smoked duck breast tranches, avocado orange salad,
lamb's lettuce and cranberry vinaigrette

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Brook trout ceviche, crispy fish skin,
cucumber panna cotta, wild herb salad and gin foam

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Soup trilogy –

Carrot ginger soup with coconut foam

White tomato foam soup

Essence of chicken with trimmings

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Baked falafel, vegetable steak tartare and yoghurt

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Lemon confit salmon, coriander foam and
vegetable couscous

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Veal duet – briefly roasted and braised, Sherry sauce,
king oyster mushroom, finger carrot and Macaire potatoes

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Medium-rare beef fillet, sauce Choron,
sautéed cauliflower and potato celery mash

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Cheesecake, cumquat and white chocolate ice-cream

