



Select menu for each day of your stay

R950 per person per day or R750 with just one course for dinner

Variations may occur, depending on availability of ingredients

MENU 1

Breakfast

A fresh fruit platter, pastries, cold meats, selection of artisan breads, juice or smoothie, coffee and tea served daily

Smoothie bowl with homemade granola

Lunch

Chicken paillard with fig balsamic vinegar

Quinoa salad

Dinner

Beet capaletti with pistachio sauce

Confit quail, roasted beet and red cabbage in sherry vinaigrette

Rice pudding in sweet prune allspice



MENU 2

Breakfast

A fresh fruit platter, pastries, cold meats, selection of artisan breads, juice or smoothie, coffee and tea served daily

Smoothie bowl with homemade granola

Lunch

Roasted chicken and artichokes

Riz pilaf with caramelised onions

Dinner

Fig and arugula salad with walnut pesto

Smoked Montague Trout in mustard with creamy spaghetti

Almond tart with persimmon custard



MENU 3

Breakfast

A fresh fruit platter, pastries, cold meats, selection of artisan breads, juice or smoothie, coffee and tea served daily

Smoothie bowl with homemade granola

Lunch

Chicken tagine

Pomegrante cous cous salad

Dinner

Seared dukkah crust with lemon labneh sauce

Tabbouleh salad

Lemon posset with freeze dried raspberries



MENU 4

Breakfast

A fresh fruit platter, pastries, cold meats, selection of artisan breads, juice or smoothie, coffee and tea served daily

Smoothie bowl with homemade granola

Lunch

Lamb and apricot filo pie

Blood orange and buratta salad

Dinner

Rose veal saltimbocca with Butter bean puree

French green bean salad

Chocolate mousse with cherry shaving



MENU 5

Breakfast

A fresh fruit platter, pastries, cold meats, selection of artisan breads, juice or smoothie, coffee and tea served daily

Smoothie bowl with homemade granola

Lunch

Nicoise salad with French anchovy dressing

Confit tomatoes

Springbok capraccio

Dinner

Barley and parsley salad

Hawaji roasted aubergine, whipped feta and raisin puree

Pan roasted kabeljou, apricot, potato and curry leaf



MENU 6

Breakfast

A fresh fruit platter, pastries, cold meats, selection of artisan breads, juice or smoothie, coffee and tea served daily

Smoothie bowl with homemade granola

Lunch

Stuffed Petite poussin with herbs and preserved lemon

Fattoush salad

Dinner

Parmesan souffle

Grilled Cape Bream with mustard and tarragon sauce

Asparagus and pea barigoule

Madeira cake with orange syrup



MENU 7

Breakfast

A fresh fruit platter, pastries, cold meats, selection of artisan breads, juice or smoothie, coffee and tea served daily

Smoothie bowl with homemade granola

Lunch

Roasted carrots, brinjal, chickpeas and tahini dressing

Grilled chicken with sumac berries

Dinner

Cauliflower polonaise

Chicken roulade with confit potatoes and roast veg

Almond and polenta cake