

GOURMET TASTING MENU

With wine pairing | R1 350 per person
Without wine pairing | R900 per person

Snacks
Cuvée58 MCC

Celeriac and apple soup, textures of mushroom
Estate Chardonnay

Fresh local fish, butter bean and chorizo cassoulet
Estate Sauvignon Blanc

Lamb, blush tomato, organum and parmesan espuma
Estate Pinot Noir

Baked snail bourguignonne and overnight braised beef short rib
Lighthouse Collection Moody Lagoon

Baked pecan babka
Noble Late Harvest

Cheese course
Own choice

Seasonally Fresh, Personally Tailored

We pride ourselves on a menu that adapts to the freshest seasonal ingredients, guaranteeing top-quality dishes. We cater to various dietary needs, including vegan and gluten-free options – kindly give 24 hours' notice. For parties of 6 or more, a discretionary 12% service charge is added. Prices are subject to change without notice.

Please alert your waiter to any allergies.



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