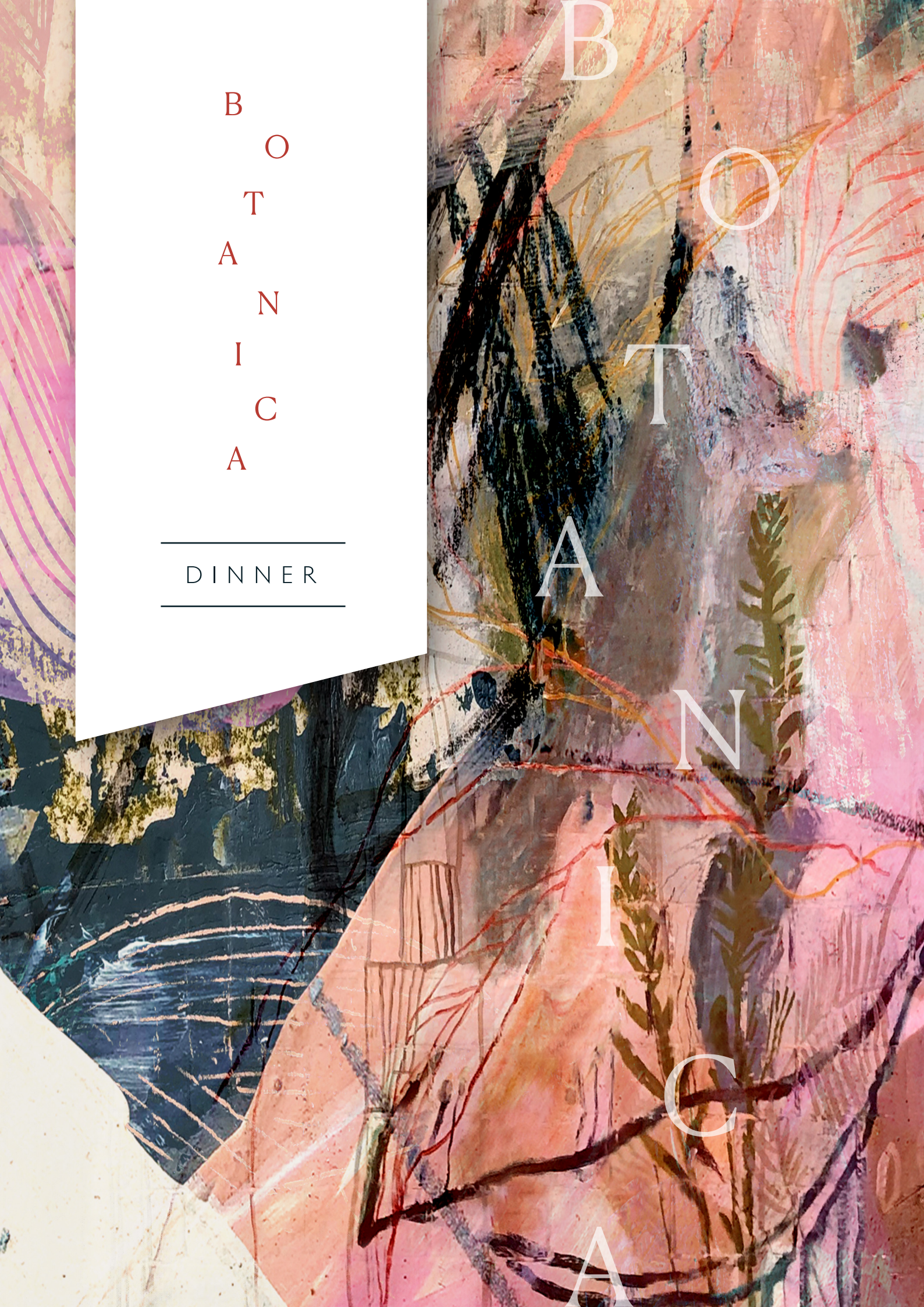




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DINNER

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ENTRÉE

Hummus | Red Cabbage | Cucumber | Prawn
K275

Burrata | Tomato | Smoked Avocado | Arugula | Thai Basil
K295

Pork Cheek | Broccoli | Pancetta
K295

Confit Egg | Beef Rib Eye | Corn Foam | Verde Oil | Preserved Lemon | Mushroom
K295

Wild Quail | Artichoke | Green Peas | Onion Truffle Sauce
K315

Miso | Aubergine | Wasabi | Broccoli | Romesco **V**
K285

Mabele | Patagonia Squid | Mushrooms | Shellfish & Anchovy Broth
K295

MAIN COURSE

Venison | Beetroot | Mabula | Parmesan | Celeriac | Mabisi Fermented Berries
K595

Exotic Mushrooms | Artichoke | Sunflower | Vegetable Jibuni **V**
K485

Rabbit Confit | Basil Cream | Papaya Chutney | Crayfish | Shallot | Galangal
K645

BBQ Cauliflower | Cashew | Coconut | Cape Malay Artchar | Chickpea | Buckwheat **V**
K495

Beef Rib Eye | Beef Tongue | Beef Cheek | Kimchi
K610

Guinea fowl | Broccoli Puree | Smoked Aubergine | Lemon & Thyme Foam
K595

Line Fish | Basil & Champagne Sauce | Green Peas | Vine Tomato | Black Organic Rice
K505

DESSERT

Strawberry | Sheep's Yoghurt | Pink Peppercorn | Sherbet
K295

Frozen Yoghurt | Honey | Lemon Basil Curd | Mandarin | White Chocolate
K305

Salted Chocolate Ganache | Chocolate Delice | Sesame Ice-cream | Chocolate Soil
K315

Lime Cheesecake | Tuile | Lemon | Sorbet
K310