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À LA CARTE

WINTER MENU

ENTRÉE

Beef Tongue | Yaji | Smoked Aerated Bone Marrow | Ramson | Capers
K310

Escargot's Crisp | Serrano Grade | Parsley Emulsion
K315

Cannelloni Zucchini | Pecan | Puffed Quinoa | Sea Berry | Apple Jus V
K305

French Onion Broth | Crisped Brassicas | Sour Dough Bread
K295

Asparagus | Tart | Capers | Lemon Hollandaise | Wild Garlic V
K305

MAIN COURSE

Pork | Bourdin Noir | Thai Green Peppercorns | Pithivier | Lardo Sauce
K645

Chaminuka Ostrich | Kaposhi Coffee | Inswa | Haggis | Amarula & Whisky Jus
K655

Carrot | Carrot Foam | Pickles | Chili Crumb | Seaweed V
K495

Roasted Duck Breast | Kandolo | Dates | Charred Vegetables | Spiced Jus
K595

Orzotto Risotto | Artichokes | Chipushi | Truffle | Coconut V
K510

Butter Poached Crayfish | Caviar | Herbed Line Fish | Consommé | Garden Sorrel
K650

Prestige Beef | Ratatouille | Anchovies | Butternut | Porcini Mushrooms | Espagnole Sauce
K645

DESSERT

Pavlova | Kiwi | Mascarpone | Vanilla Pod | Basil Sorbet
K315

Rye Bread | Quince | Milk Chocolate | Mousse | Hazelnut Praline
K305

Blanc Manger | Bream | Watercress | Almond | Yoghurt
K315

Shedding Tree | Amarula Sorbet | Hibiscus | Moringa Candy
K320

Ebony Zamembert | Katambora | Bovu Sundried Tomato | Zambezi Picnic | Zamembert
K575