

Organic Garden

360° Table

A selection of dishes that highlight our concept of environmental awareness, using ingredients from our Organic Garden as well as those sourced locally.

Starter

Carpaccio of local Yellow Fin Tuna
Organic garden rocket, rocket blossoms and parmesan cheese

Soup

Organic spinach soup with spicy cashews

Fish Course

Grilled Job Fish fillet in a garden herb nage

Main Course

Slow cooked beef tenderloin with organic bok choy
Savory herb sauce

Dessert

Saison-compressed layers of organic garden flavors
Herb jelly, crisps, chips and fresh fruits

Two hundred twenty per person

Sommelier recommended wine selection

Organic Wines

White Wine: *Sauvignon Blanc/Chardonnay, Ginestre di Castellare, Italy*
Seventy five

Red Wine: *Circle of Life Red, Waterkloof, Stellenbosch, South Africa*
One hundred ten

Rosé Wine: *Château Les Valentines Rosé, Côtes de Provence, France*
Ninety five



Spa/Balanced cuisine (V) Vegetarian



Spicy



Pork

If you cannot find your favorite dish please contact our hosts who will be delighted to propose an alternative

Price is subject to ten percent service charge and applicable goods and service tax