



BRAMBLES

[EXPERIENCE]

R900 per person

SCAN ME



A whole lot of information
in one little square

AMUSE BOUCHE //

crafted daily by our talented team

Vivari Bread Board

[**FIRST COURSE**]

CHARRED GARDEN //

charred asparagus, honeyed squash, charred cauliflower, smoked brinjal

OR

SCALLOP & WATERMELON //

edamame puree, caper berry butter

OR

BEEF CHEEK & BLUEBERRY //

blueberry compote, rosemary crumb, foraged greens

PALATE CLEANSER //

Chef's Surprise

[**MAIN COURSE**]

CHAMOMILE SALMON //

warm niçoise salad, chamomile lemon emulsion

OR

SPICED LAMB RACK //

quinoa tabbouleh, grilled artichoke, lemon & date preserve

OR

CHICKEN & TRUFFLE //

truffle broth, Parmesan risotto, king oyster mushrooms

[**DESSERT**]

WARM PECAN NUT TART //

pan-fried white chocolate, artisanal vanilla ice cream

OR

CALLEBAUT CHOCOLATE TORTE //

cotton candy, vanilla mascarpone, chocolate ganache

OR

SOUTH AFRICAN ARTISANAL CHEESE //

fresh fruit / breads / preserve

Lombard's Friandise Selection