

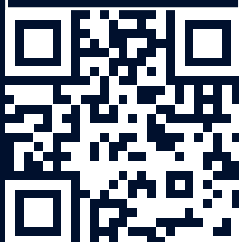


BRAMBLES

[ EXPERIENCE ]

*R1500 per person*

SCAN ME



A whole lot of information  
in one little square

**AMUSE BOUCHE //**

crafted daily by our talented team

***Vivari Bread Board***

*Boschendal Brut NV – almond biscotti – zesty lemon – orange peel*

[ **FIRST COURSE** ]

**CHARRED GARDEN (V) //**

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

*Boschendal 1685 Sauvignon Blanc – lime – pineapple – green fig*

**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

*Fryer's Cove Grenache Cinsault – wild raspberry – clove spices – soft tannins*

[ **DESSERT** ]

**WARM PECAN NUT TART (N) //**

pan-fried white chocolate, artisanal vanilla ice cream

OR

**CALLEBAUT CHOCOLATE TORTE //**

cotton candy, vanilla mascarpone, chocolate ganache

OR

**SOUTH AFRICAN ARTISANAL CHEESE (N) //**

fresh fruit / breads / preserve

***Lombard's Friandise Selection***

*Boschendal Luxe Nectar NV – crème brulee – almond biscotti – lemon cream*