

CAUSE/EFFECT

COCKTAIL KITCHEN & WHISKEY BAR

SPECIALS

COCKTAIL CREATIONS

FYNBOS FIZZ <i>fynbos gin, rooibos, honey, lemon, sparkling</i>	95
SMOKE & CITRUS <i>mezcal, grapefruit, smoked agave, bitters</i>	95
CAPE GARDEN SOUR <i>brandy, naartjie, sage, egg white</i>	95
WHISKEY BLOSSOM <i>whiskey, hibiscus, vanilla, citrus oil</i>	95

CHEF'S TABLE

YELLOWTAIL CRUDO <i>ponzu, cucumber, green chilli, shiso</i>	98
SPRINGBOK CARPACCIO <i>truffle aioli, capers, parmesan</i>	108
KING PRAWN SKEWERS <i>harissa butter, charred lime</i>	128
LAMB RIBLET <i>rooibos glaze, pickled onions</i>	118

MAINS

LINE FISH OF THE DAY <i>fennel, saffron potatoes, beurre blanc</i>	178
VENISON LOIN <i>beetroot, blackberry, jus</i>	198
WAGYU BEEF CHEEK <i>red wine, bone marrow, parsnip puree</i>	188
WILD MUSHROOM TAGLIATELLE <i>truffle, pecorino, black garlic</i>	158

SWEET

BURNT BASQUE CHEESECAKE <i>berry coulis, honeycomb</i>	68
TONKA BEAN CRÈME BRÛLÉE <i>shortbread</i>	62
PEAR & ALMOND TART <i>vanilla ice cream</i>	62

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SUSTAINABLE INGREDIENTS.
THOUGHTFUL HOSPITALITY.
UNFORGETTABLE EXPERIENCES.

