

DINNER

3 course menu | R375 per person

Includes an amuse bouche and Tryn's signature chocolate truffle to finish.

Select one starter, main course and dessert off the menu below.

THE APPROACH

OYSTERS each (4 for the dinner special) Lime, chilli, coriander and ponzu granita	R29
CORN, LEEK AND TRUFFLE SOUP Goat's cheese mousse, onion soil	R75
TRYN STEAK TARTARE Pickled daikon, sesame, ginger, soy, onion soil, coriander, wasabi mayo and a quail egg	R115
ETHICALLY SOURCED PICKLED FISH Avocado, cream, mousse, lavash	R90
TEMPURA PRAWNS Avocado pulp, aioli, tomato and chilli jam, shimeji mushrooms	R105
ARTICHOKE FRITTERS Rocket, spring onion, parmesan salad, truffle vinaigrette, aioli	R105
SALT AND PEPPER CALAMARI Red cabbage slaw, citrus vinaigrette, lime gel, coriander mayo	R98
PANFRIED PRAWNS (R20 supplement for dinner special) Cauliflower purée, peas, potato and nori crunch, parsley velouté	R145



SOJOURN

PULLED BEEF AND RED WINE JUS	R155
Homemade tagliatelle, roasted cherry tomatoes and spinach	
MUSHROOM, TRUFFLE AND EMMENTAL	R145
Homemade tagliatelle, broccoli and cherry tomatoes	
ROAST PUMPKIN RISOTTO	R155
Sauvignon blanc, parmesan, nut and seed crunch	
Add Prawns	R245
ETHICALLY SOURCED FISH	R185
Courgette ribbons, spinach, black rice, pickled spekboom relish, tarragon hollandaise	
ETHICALLY SOURCED FISH (contains shellfish)	R185
Wasabi and pea fritter, shimeji and corn salsa, turmeric and lime velouté	
PORK BELLY	R185
Mash potato, red cabbage, mangetout and sunflower seed salsa, rooibos and sultana jus	
BRAISED LAMB NECK	R185
Herb ricotta stuffed lamb neck, butternut, feta, mint and pea salsa, lemon jus	
PRAWN AND SESAME SALAD	R195
Tender greens, edamame, coriander, sprouts, wasabi, chilli and soy ginger vinaigrette	
BEEF SIRLOIN / FILLET (R40 supplement for dinner special)	R195 R250
Pumpkin purée, roast pumpkin and thyme arancini, fine beans, brandy and pepper jus	



SWEET MERRIMENT

STRAWBERRY NAMELAKA Mango sorbet, strawberry gel, white chocolate soil	R85
WHIPPED YOGHURT PANNA COTTA Berry compote, spiced blackberry and apple sorbet, honeycomb	R80
CHOCOLATE BROWNIE Salted caramel, coffee ice cream, cocoa nib	R80
DARK CHOCOLATE SPHERE Vanilla mousse, caramel sauce, peanut praline	R95
HOMEMADE CHOCOLATE TRUFFLE each	R25
HOMEMADE ICE CREAM OR SORBET SCOOP (3 for the dinner special)	R25 R27
CHEESE PLATTER (R20 supplement for dinner special) Selection of local cheese and preserves	R145

KIDDIES

CALAMARI Chips, homemade mayo	R60
NOODLES WITH HOME-MADE TOMATO SAUCE	R60
GRILLED STEAK Served with chips	R75
GRILLED ETHICALLY SOURCED FISH Seasonal vegetables and mash	R75

