

Succulent.

Restaurant



by Chef Werner Snoek

Succulent Starter Selection

Shaved Springbok R 110
gorgonzola, berries, candied beet, cereal

Prawn Niçoise R 115
turmeric poached prawns, potato,
olive, beans, tomato

"Succulent" Caesar R 95
smoked pork belly, garlic aioli,
parmesan, crouton, boquerón

Calamari R 95
wakame crumb, whipped feta, basil

Goats Cheese Brûlée (V) R 85
beetroot, raspberry, sherry vinaigrette

Succulent Dessert Selection

Dark Chocolate Spring Rolls R 85
custard ice cream, pumpkin seed, basil

White Chocolate Espresso R 85
brandy snap mille-feuille, espresso gel,
white chocolate and vanilla pod mousse

Summer Berry Pudding R 85
vanilla buttermilk sponge,
mascarpone, pavlova

Cheese R 95
cremozola and fig parfait, dragon cracker

Succulent Main Course Selection

Pan Seared Line Fish R 195
chorizo, potato, confit tomato,
green pea guacamole

Pan Roasted Beef R 235
250g fillet, tallow potato, truffle,
deep-fried poached egg, mushroom ragout

Braised Ox Tongue R 205
wild mushroom, potato puree,
charred onion, Ouma Ayre's sweet mustard,
salted crisps, bone marrow

Trio of Lamb R 245
lamb loin cutlet, lamb cube,
sautéed sweetbreads, caper, lemon,
edamame, cauliflower

Petit Poussin R 190
dukkha spiced baby chicken, goats cheese,
peanut, carrot, honey

Salmon Trout Pappardelle R 185
smoked trout, broccoli, chili, basil,
parsley, fennel

Hot bean, Quinoa and Wakame (V) R 160
grilled cauliflower, pea, confit tomato,
mushroom, wakame

"Cooking is not a passion, it's a way of life..."

- *Chef Werner Snoek* -