

RESTAURANT

# SIGNATURE CHEF'S MENU PLANT BASED

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R1 750 per person | R875 wine pairing

## Asparagus

vegan truffle sauce, kale, truffle Delaire Graff Coastal Cuveé 2023

# Compressed Winter Melon

apple, berries, cashew nuts, mint Delaire Graff Cab Franc Rosé 2023

# Cucumber & Honeydew Melon

white balsamic, coconut yoghurt, olive, mint Delaire Graff Summercourt 2019

## Roasted Butternut Orzo

tomatoes, vegan cheese, carrots, rice paper crisp  ${\it Delaire~Graff~Banhoek~Chardonnay~2022}$ 

### Josper Fired Beetroot

heirloom carrots, spinach, dukkah, vegan demi-glaze  $Delaire\ Graff\ Botmaskop\ 2021$ 

### Sorbet

### Olive Oil Panna Cotta

noble late harvest, almond, fruits from the valley Delaire Graff NLH 2021

12, 5 % gratuity will be automatically added to each bill

A DISCRETIONARY R20 DONATION HAS BEEN ADDED IN SUPPORT OF THE FACET FOUNDATION. PLEASE SPEAK TO YOUR WAITER FOR MORE INFORMATION, OR IF YOU WISH TO FORGO