



LAND AND AIR

THIS MENU IS ROOTED IN FIRE—WHERE OUR ANCESTORS GATHERED, COOKED, AND REMEMBERED. EVERY CUT IS CHOSEN WITH CARE, EVERY FLAME HONOURED. WE WORK WITH ETHICALLY SOURCED GAME AND INDIGENOUS HERBS TO BRING THE SPIRIT OF THE VELD TO THE PLATE. THIS IS THE TASTE OF EARTH, ASH, AND MEMORY.



Long before roads etched the mountains and fences crossed the veld, the people of the Cape cooked by fire under open skies. Flame was not just for heat—it was for ceremony, for smoke-kissed meat that honoured the animal and the earth it grazed.

This menu is rooted in those ancestral flames, drawing from the Nguni cattle that roamed the land and the wisdom of cooking with time and patience. We char kudu over coals, press marrow into wild potato, and infuse broths with veld herbs once used by Khoi healers.

"THE LANDSCAPE"

Springbok Tartar, Tobacco Onions and Smoked Mayo

Karoo Foie Gras,
Biltong and Tapioca

Langside Bitterballen
Mpumalanga Truffle Caviar



"FORAGING GRAINS"

Sous vide African Quail, Confit Leg, Sorghum, Elderflower Dressing, Cucumelon Pickle

"RESILLIENCE"

Cape Sour Fig, Confetti Bush and Wild Flower Honey Sorbet

"UNITY AND SURVIVAL"

7 day Cured Duck Breast with Buchu and Suikerbossie, Confit Roots, Duck Fat Pressed Potato, Duck Skin Biscuit, Almond Water Napkin, Cape Southern Slopes Truffle Jus



BIOCLIMATE

Fynbos Honey Panna Cotta, Honey Dew, Pollen, Heuningboegoe crème glacée and Fallen Nut Brittle





SALT AND SEA

THE CAPE COAST IS WILD, GENEROUS, AND EVER-CHANGING. OUR SEAFOOD DISHES CELEBRATE TRACEABLE, SUSTAINABLE CATCH AND OCEAN-FORAGED INGREDIENTS—FROM BOKKOMS TO KELP. EACH BITE IS A TIDE-PULLED STORY OF PLACE AND RESPECT.

THIS IS THE OCEAN, REIMAGINED ON YOUR PLATE.

Before there were cities, the tide told time. The sea gave more than fish—it offered rituals, legends, and a rhythm that shaped coastal life. Here, in the Cape, where warm and cold currents kiss, the ocean feeds not just the body, but the soul. This menu walks the tide line. We begin with Saldanha oysters, touched by a bokkom mayo kissed with garlic buchu, and dive into fish caught through Abalobi traceable systems. We use sea lettuce, kelp, and samphire as seasoning and sustenance, not garnish.

This is not just seafood—it's a song carried by waves.

"THE AWAKENING"

Pani Puri – Wild Oyster, Yuzu Buchu Pearls, Ocean Water Masala Tea

Wild Settlers Fennel Macaron with Gerookte Snoek Mousse

Abalone Pannacotta, Cape Sea Lettuce Bread

"KHOI-HERITAGE ESSENCE"

White Mussel Cream with Honeybush and Rose Geranium Cappuccino Foam, Marsh Samphire, Cape Wild Nori Lavash

"RESILLIENCE"

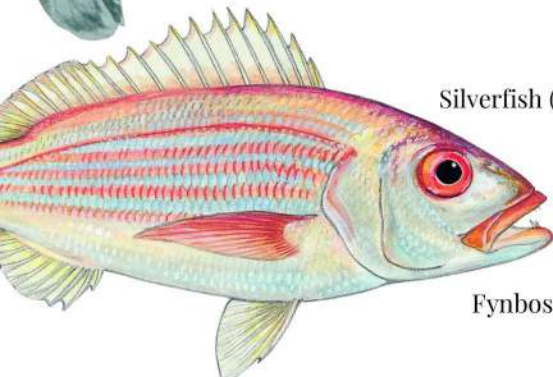
Cape Sour Fig, Confetti Bush and Wild Flower Honey Sorbet

KAAPENAAR

Silverfish (ABALOBİ), Seaweed Candy, Fish Bone Potato, Strandveld Oil, Amasi and Cornsilk Cream

BIOCLIMATE

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FIELD AND FOREST

THIS PLANT-BASED JOURNEY DRAWS FROM ANCIENT WISDOM AND INDIGENOUS ABUNDANCE—WHERE WILD HERBS, ROOTS, AND FRUITS OFFER FLAVOUR BEYOND THE FAMILIAR. FORAGED WITH CARE AND COOKED WITH INTENT, THIS MENU RESPECTS THE LAND'S QUIET GIFTS.

THIS IS A CELEBRATION OF LIVING SOIL AND BOTANICAL LEGACY.

Beneath the fynbos canopy and in the red soils of the Cape Flats, ancient ingredients wait for rediscovery. Long before colonists brought wheat and sugar, the land offered sorrel, num num, kiesieberries, and bitterboontjies to those who knew where—and how—to look. This is a journey through forgotten abundance. Each course is a story of edible knowledge passed through hands, not books. It honours the resilience of plants that grow through drought, fire, and season. It honours the hands that once foraged with purpose.

This is not just plant-based—it's a communion with place.

"WHISPERS OF THE WILD"

Pani Puri – Boletus Aureus Mushroom, Yuzi Buchu Pearls, Ocean Water Masala Tea

Wild Settlers Fennel Macaron with Bambara Mousse

Abalone Mushroom, Cape Sea Lettuce Bread

"GATHERING ROOTS"

Wild Almond Root Terrine, Kaapse Suuring, Wild Garlic & Nutmeg
Geraniuim Foam, Rooibos Tuile

"RESILLIENCE"

Cape Sour Fig, Confetti Bush and Wild Flower Honey Sorbet

"GROUNDED IN OUR ROOTS"

Coal Baked Celeriac, Wild Rosemary, Red millet Textures, Dune
Spinach Crispies, Wild Forest Mushroom Pate

BIOCLIMATE

Fynbos Honey Panna Cotta, Honey Dew, Pollen,
Heuningboegoe crème glacée and Fallen Nut Brittle

