



LIVING LANDSCAPES

EXPLORING THE 9 BIOMES



KNYSNA BROWN CRAB LOLLI POP

Daikon, Pelargonium
Crispum Sabayon

CAPE ROCK OYSTER

Agathosma Lancelatta Caviar,
Smoked Tulbagia Mayo, Coastal
Pickings Salsa Verde

SMOKED SNOEK MACARON

Smoked West Coast Snoek Mousse
and Settlers Fennel Macaron

DENNINGVLEIS

African Cranberry Gel, Tumeric
Napkin, Puffed Sorghum

VENISON DOMBOLO

Amaasi Espume and
Heritage Corn

PRESSED QUAIL TERRINE

Scotch Quail Egg in a Nest,
Shoots, Worm Wood Essence
and Pine Gel

OR

FOREST FLOOR

Abalone Mushrooms, Porcini Dust, Truffle Oil Snow, Popped
Sorghum and Edible Soil

WHITE MUSSEL PAVE

Strandspinassie (*Prenia vanrensborgii*), Sugar Bush
Radish Petal, Cape Nori and Shell Essence, Wild
Fennel Blossoms

EAST COAST ROCK LOBSTER

Waterblommetjie Kerrie, Lobster crème, 365
day Fermented Cape Pondweed Blossoms

WEST COAST SPRINGBOK NO 65

White Sorghum, Smoked Nightshade and
Agathosma, Marula Nuts

7 DAY DRY AGED SMOKED MOUNTAIN SAGE DUCK

Chest Nut Milk Tart, Invasive Peppercorn and Cape
Bramble, Tallow confit Duck Leg Terrine, Root
Vegetable Candy

BIO CLIMATE

Honeybush Pannacotta, Fynbos Sponge, Wild
Flower Caviar, Honey Comb, Heuningboegoe Crème
Glacée, Bee Pollen Biscuit, Fallen Nut Candy