



## DELI MENU

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- Tempura kreef tail, tomato tartare, Huguenot herb custard  
**125**
- Confit chicken rillettes, plum, pea, pickled onion  
**75**
- Artisanal charcuterie salami, pancetta, coppa, pistachio mortadella  
**150**
- Octopus, white anchovy, black garlic, capers, apple  
**75**
- Miso lamb belly, gooseberry, apple, celery, mint  
**85**
- Perlemoen, crisp corn, corn custard, melon compression and cucumber spice  
**125**
- Semi dried red pepper, tempura kapenta, chickpeas, roast garlic, yoghurt  
**75**
- Shoyu broth, cured fish, smoked fish ravioli, mussels, shimiji, miso carrot  
**85**

## DESSERTS

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- Lemon cheese cake, naartjie, orange, grapefruit, raspberry, sherbet, borage  
**75**
- Chocolate malt cake, caramelia cremeaux, beurre noisette, malt mallow, gooseberry butterscotch, gooseberry sorbet  
**85**