

DESSERT MENU

BURNT BASQUE CHEESE CAKE - Mascarpone, berries, caramel	R140
CHOCOLATE MOUSSE CAKE	R145
PISTACHIO PANNA COTTA - Meringue, raspberry sorbet, vanilla crumble, white chocolate ganache Chef Uzusiphe	R145
TROPICAL DELIGHT - Mango mousse, pineapple cream, charred pineapple, peach gel, crisp meringue cloud, coconut sorbet Chef Dimakatso	R145
MADAGASCAR DARK CHOCOLATE FONDANT - Mixed berry & mint ice cream Chef Lesego	R180
CRÈME BRÛLÉE - Honey tuile, lemon texture	R145
TIRAMISU - Bailey mascarpone cream, Tonka ice cream, cocoa nib biscotti	R155
SELECTION OF LOCAL CHEESES - Red wine reduction, preservatives, marinated olives, assorted crackers	R265

All prices are in ZAR and include VAT.

ALLERGY NOTICE: We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the buffet or from the menu.