

Raphael's

A personal culinary journey: 2 Course R 495 | 3 Course R 695 | 4 Course R 895

TEXTURES of BEETROOT (V)

Pan fried candy beetroots, beetroot ravioli, flamed chevin cheese
Honey & horseradish cream, candied walnuts, wild arugula

ROASTED BONE MARROW

Vineyard escargots, garlic, parsley & chives creamy sauce, fresh greens, brioche chips

SEARED SALMON TATAKI

Citrus ponzu, red onions, cilantro, spring onions, sunflower sprouts
Soy & chilli dressing, edamame beans, toasted sesame seeds, crispy onion rings

SADDLE of KAROO LAMB

Herb & Dijon mustard crust, charred baby leek
Sweetcorn puree, green beans, pearl couscous, Asara red wine reduction

SHELLFISH TAGLIATELLE

Seared black mushrooms, prawns, mussels, crispy baby squid, creamy lobster bisque
Parmesan & chives

SEARED LOIN of SPRINGBOK

Celeriac mousse, herbed quinoa, confit red onions
Roasted garlic, candy baby beets, blueberry & thyme red wine reduction

BRAISED BEEF SHORT RIBS

Soy-marinated, cauliflower mash, triple roasted baby onions, carrot puree, petits pois
Peanut glazed parsnip, kombu, katsuobushi & ginger chilli sauce

FREE RANGE CHICKEN BREAST

Garlic emulsion, windowpane potato, wilted spinach, baby carrots, toasted pine nuts
Pumpkin & truffle velouté

ROASTED CAULIFLOWER FLORETS (V)

Homemade humus, coconut oil, toasted almonds
Crispy sage leaves, salsa verde, basil oil

APPLE TEMPURA (V)

Spiced caramel, chai tea ice-cream, sugar cage

LEMON MERINGUE DECONSTRUCTED (V)

Lemon curd, meringue, candied lemon, strawberry gel, raspberries, vanilla crumb, coconut ice-cream

RASPBERRY MOUSSE (V)

Vanilla sponge, cream, strawberries, white chocolate, strawberry coulis

CHOCOLATE GANACHE (V)

Brown butter cake sponge, cinnamon namelaka, branded orange, bitter orange
Candied almonds, almond ice-cream

TRIO of ASARA WINE SORBETS (V+)

Asara Cap Classique lemon, Pinotage raspberry, Chardonnay mango, fruit pearls

Please note a 10% gratuity will be added to each table

