



AT HAZENDAL



## STARTERS

Asparagus, fennel, pear and pickled cucumber salad, Valley blue cheese	110
Octopus terrine, green melon, salt bush, dehydrated tomato, salsa verde	125
Aged beef tartare, cured egg yolk emulsion and trout roe	135
Borscht, quail egg, dill and sour cream mousse	110
Lightly smoked fish and potato Pampushki, curried sweet potato and apricot, with a parsley sauce	115

# M M A I N S

Pumpkin, citrus and Kale Pelmeni with pumpkin cream	185
Savoury barley porridge, slow braised lamb, hazelnuts and mushrooms (Vegetarian option available)	230
Roast duck breast, apple, potato and onion with a Kei apple glaze	220
Seared Salmon Trout, chilled vegetable Okroshka with basil, mint and fennel	230
Grass-fed beef, braised ox cheek, aubergine, lentil and confit garlic, marinated mushrooms and turmeric dressing	245

## S I D E S

Warm green vegetable bowl 65	65
Barley and mushroom bowl 65	65
Aubergine, black lentil and turmeric bowl 65	65



DESSERTS

Apple Sharlotka, apple and thyme sphere, milk chocolate and hazelnut crunch, burnt honey ice cream	95
Anna Pavlova, cream cheese custard, green tea sable, matcha coated milk rocks, strawberries and cream ice-cream	95
Seasonal Fabergé-inspired creation and gelato	125
White Russian, Valrhona Guanaja crème, Vodka milk foam, Kahlua jelly, frozen milk	95
Selection of small Sweet treats	
<i>Russian gingerbread cookies</i>	55
<i>Milk chocolate, citrus and pistachio nougat</i>	55
<i>Hazendal fudge</i>	55

CHEESE

Dalewood Boland fondue, tomato and rooibos tea compote, brown butter financier, pumpkin seed and sunflower granola wafers	125
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