



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
Barley and mushroom bowl	65
Aubergine, black lentil and turmeric bowl	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
---	-----



Beef Piroshki 85
Beef filled pastry with a serving of hand-cut roasted sweet potato

Meat Pelmeni 85
Meat filled dumplings with home-made tomato sauce and parmesan

Potato and farmers cheese croquettes 75
Served with home-made mayonnaise

Toasted cheese sandwich 65
With home-made mayonnaise and potato crisps

S W E E T T O O T H

Caramel popcorn ice cream cup 45

DIY cookie frosting Kit 65