

SIGNATURE DISHES PAIRED WITH TEA

126
Cape

KITCHEN & CAFE

Prepare for an exploration of flavours unlike anything you have ever experienced.
Unlock new flavour notes with our exotic teas and exciting ingredients.



PURE

BLACKENED GOATS' CHEESE & BEETROOT SALAD

paired with

SPRING DARJEELING

Goats' cheese rolled in blackened leek, yuzo & palm sugar pickled baby beetroot, oven dried tomato, garnished with edible flowers.

UNIQUE

SWEET MOTHER EARTH

paired with

MASALA CHAI

A celebration of the area's abundance explored in the sweetest way.
Ginger soil, carrot cake, beetroot syrup, beet shoots, and olive oil ice-cream.

TWIST

KAROO LAMB BREDIE RAVIOLI

paired with

TAIWAN TI DUNG

Tender mutton, pea & mint veloute, with onion chips.

TEXTURE

CRISPY DUCK DUO

paired with

ROOIBOS CHOCOLATE TRUFFLE

Crispy duck breast, duck cigar, baby vegetables, sweet potato & orange puree, smoked Maldon salt, with char sui jus.

CLEANSING

SEARED DUKKAH CRUSTED TUNA LOIN

paired with

MATCHA HORAI

Saffronated daikon, preserved turnips and radishes, served with matcha jelly and grissini.

