

THE LOVER'S TABLE

AMUSE-BOUCHE

West Coast Oyster

Red onion salsa with Gochujang and ponzu dressing.

ENTRÉE

Wagyu Beef

Pickled onion, smoked egg yolk, and artisanal garlic bread with rosemary and red wine jus.

INTERMEDIATE

Strawberry Sorbet

A refreshing palate cleanser.

FISH COURSE

Crayfish Tail Risotto

Creamy Arborio risotto with crayfish tail and lumpfish caviar.

MEAT COURSE

Rack of Lamb

Rack of lamb, potato croquette, mixed salsa and spiced jus glazed with honey and soy.

DESSERT

Matcha Jelly

Ceremonial matcha with condensed milk (oat or coconut for dairy-free).

Standard Menu

R1 000 per person

All x **pullman**

THE LOVER'S TABLE

AMUSE-BOUCHE

**Compressed Watermelon with Ponzu
and Gochujang Drizzle**

Garnished with micro herbs and sesame seeds.

ENTRÉE

**Charred Baby Leeks with Smoked Egg Yolk
and Rosemary Garlic Croutons**

Finished with a red wine reduction.

INTERMEDIATE

Strawberry Sorbet

A refreshing palate cleanser.

FISH COURSE

Crayfish Tail Risotto

Creamy Arborio risotto with crayfish tail and lumpfish caviar.

VEGETARIAN COURSE

Wild Mushroom & Truffle Risotto

Creamy Arborio rice with porcini, oyster mushrooms,
and truffle oil, topped with Parmesan crisps.

OR

Roasted Cauliflower Steak with Honey-Soy Glaze

Served with potato croquette and seasonal salsa.

DESSERT

Matcha Jelly

(unchanged, with oat or coconut milk option).

Vegetarian Menu

R850 per person

All x **pullman**