

SALT

at Paul Cluver

STARTERS

Tomato Salad with Wasabi and Pine Nuts

Textures of tomato, wasabi cream cheese, pine nuts, crispy onions, edible flowers.

Confit Duck Terrine

Confit duck terrine with fresh figs, fig puree, macerated figs and toasted mosbolletjie.

Beetroot Assiette

Selection of beetroots with smoked aubergine and goat's cheese panna cotta.

Cured Trout

Cured trout, labneh, charred carrot puree, baby carrots, and pickled carrots.

MAINS

Free Range Elgin

Crown roast Chicken, braised panzerotti, orange crisps, orange glazed sweet potato, orange sweet potato puree, citrus jus.

Surf and Turf

Plum fed pork, salt and pepper squid, grilled corn, sweetcorn puree and pickled Thai veg.

Cauliflower and Mushroom

Wild mushroom arancini, cocoa grilled cauliflower, pickled cauliflower, roasted cauliflower puree.

Matured Beef Sirloin Teriyaki

Garlic and tahini puree, fresh baby marrow, carrot, and spring onion, soy and sesame dressing.

Nicoise

Fresh fish, Green bean bundles, potato crisps, smoked snoek dashi, mustard puree, smoked olives and broccolini.

DESSERTS

Three Bean Sundae

Choc brownie, vanilla bean panna cotta, coffee ice cream, coffee jelly, white choc soil.

Thai Spiced Custard

Poached fruit, cashew nut crumble, lemongrass ice cream.

Waffles

Cookies and cream ice cream, maple syrup and toasted Belgian waffle.