

**Amuse-bouche**

Mushroom "Oyster" (Vg)

Cucumber and rose granita, macerated Orange, yuzu, coriander

*Paired with MIKO Chardonnay, 2023*

**Bread**

Mosbolletjies (G) (M) (Sp)

with aniseed and orange marmalade butter

**First course**

Trout gravlax (F) (M)

Locally sourced Franschhoek trout, apple, turnip, MIKO garden parsley, split buttermilk sauce

*Paired with Little Rock Rosé, 2023*

**Second course**

Organically grown butternut curry (Ga) (N) (Sp) (G) (Vg)

Malay spiced naan bread, roasted banana and cashew yoghurt, chickpeas, sambals

*Paired with Mont Rochelle Chardonnay, 2023*

**Third course**

Palette cleanser (Vg) (Sp)

A unique surprise deliciously created by our chef

**Fourth course**

Karoo lamb neck (C) (M) (Sp) (Ga)

Garden peas, roasted carrots, potato fondant, red wine jus, MIKO garden herbs

*Paired with MIKO Syrah, 2018*

**Pre-dessert**

Melktert/Milk tart (Sp) (M) (E) (G) (Vg)

**Dessert**

Chocolate Marquise (M) (E)

70% dark chocolate, elements of citrus, crumble

*Paired with Mont Rochelle Syrah, 2020*

**To finish**

MIKO garden thyme truffle (M) (N)

Made with 70% dark chocolate and hazelnut

Our menus celebrate the finest ingredients that have made a short journey from source to your fork, so when you dine with us, think of it as you helping the environment, one bite at a time!

(C) Celery (Gl) Cereals with gluten (Cr) Crustacean (E) Eggs (F) Fish (L) Lupin (Ga) Garlic (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts (P) Peanuts (Po) Pork (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian (Vg) Vegan