

MIKO | SET MENU

Two courses R 590

Three courses R 880

Our two-course option includes either a starter and main or a main and dessert – just let us know which you would prefer.

TO START

Miso-glazed locally farmed Franschoek trout (F) (G) (S) (Ss) (Sp) (C) (Ga)

Seared trout, soba noodles, wakame broth, toasted sesame, spring onion, mange tout, baby corn

Venison carpaccio (Sp) (G) (Ga) (M)

Pickled shimeji mushrooms, onion, 12-month Gruberg cheese, rocket

Beetroot tartare (G) (Ga) (Mu) (Sp) (C)

Roasted baby beetroot, pickled beetroot, beetroot crudité, spring onion, ciabatta crisp

A TOUCH MORE FILLING

Sustainable line fish (Cr) (F) (Mo) (Sp) (Ga) (S) (Sp)

Edamame beans, prawns, mussels, bisque

Confit pork belly (C) (M) (Sp) (Ga) (N)

Confit free-range pork belly, garden peas, tenderstem broccoli, stone fruit, pickled mustard, sage oil, chicken sauce

Cauliflower steak (Vg) (N) (Sp) (Ga) (Mu)

Pickled cauliflower, raisin purée, toasted almonds, masala velouté, cauliflower crudité, angel-hair chilli

SWEET TREATS

Strawberry namelaka (Vg) (Sp)

Meringue, grapefruit, strawberry, lemon thyme

Milk chocolate crèmeux (Vg) (N)

Banana caramel, cocoa and oat crumble, hazelnuts, passion fruit, mango sorbet

Belnori goat's cheesecake (M) (V) (N) (E) (G)

Garden fig, honey, thyme

If you have any specific dietary requirements or food allergies, please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible.

(C) Celery (Cr) Crustacean (E) Eggs (F) Fish (L) Lupin (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