

Amuse-bouche

Saldanha Bay oysters (Mo)
with cucumber and rose granita, macerated orange, yuzu and coriander
Paired with MIKO Chardonnay, 2023

Bread

Mosbolletjies (G) (M) (Sp)
with aniseed and orange marmalade butter

First course

Black angus beef tartare (E) (Sp) (Ga) (Mu) (G)
with porcini cured egg yolk, spring onion, dill cucumber, confit garlic mayo, MIKO garden herbs,
pickled beetroot and sourdough melba
Paired with Mont Rochelle Cabernet Sauvignon, 2020

Second course

Butter chicken (E) (Sp) (Ga) (Mu) (G)
Free-range Elgin chicken with Malay spice roti, roasted banana and cashew yoghurt and sambal
Paired with Mont Rochelle Chardonnay, 2023

Third course

Palate cleanser (Vg) (Sp)
A unique surprise deliciously created by our chef

Fourth course

Karoo lamb rack (C) (M) (Sp) (Ga)
with pea purée, baby carrots, pomme purée, red wine jus and MIKO garden herbs
Paired with MIKO Syrah, 2018

Pre-dessert

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

Dessert

Dalewood brie brûlée (M) (Vg) (N)
with candied almonds and kumquat
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