



A SIGNATURE SELECTION
CURATED BY CHEF TERENCE

STARTERS

Butternut tabbouleh salad (Vg) (Sp) (Ga) (N)

Spiced quinoa, butternut, garden herbs, cranberry, broccoli, toasted almond

Vanilla cauliflower soup (Ga) (Mu) (Sp) (Vg)

Asparagus, pickled cauliflower, Brussel sprouts, almond flakes, herb oil

MAINS

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

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

Sole meunière (G) (F) (Mu) (Ga) (M) (Sp)

Lemon compound butter, capers, MIKO garden petite salad

Free-range chicken breast (M) (Sp) (Ga)

Truffle-infused foraged mushroom ragout, baby spinach, garden herbs

SWEET TREATS

Apple frangipane (M) (E) (G) (V) (N) (Sp)

Frangipane cake, Granny smith apple, milk ice cream

Coffee crèmeux (Vg) (N)

Cardamom caramel, cocoa and oat crumble, hazelnuts, coconut ice cream

1 July – 4 September 2025

Two courses R490

Three courses R590



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