

# MIKO

## SUMMER DINNER MENU

### STARTERS

**Seared beef carpaccio**  
(G)(M)(E)(Mu) R120  
Crispy ciabatta, parmesan, locally reared beef fillet, slaphakskeentjies and baby mustard leaves

**Smoked snoek Caesar salad**  
(F)(E)(M)(G)(Mu) R125  
Iceberg lettuce, Langbaken Karoo crumble and anchovy savory custard, homemade pancetta bitterballen, chive oil, smoked snoek floss and pancetta croute

**Walnut and butternut paté**  
(V)(Sp)(N)(Ga)(VG) R115  
Rozendal hibiscus vinegar veil, pumpkin seed and wild rice crumble, baby butternut paté, brandied walnut paté, sweet potato & pear cooked in ginger beer, and pickled butternut

**Onion and garden herb bhaji with quinoa**  
(V)(Sp)(N)(Ga)(VG) R105  
Jeweled quinoa, avocado purée, coconut yoghurt chutney, olive atchar and poppadum

**Duck liver mousse** (G)(Sp)(E)(Ga) R125  
Truffled-honey glazed spring roll, cured duck breast tataki, pear & thyme compote with buchu-pickled beet and chive salad

**Summer vegetable tart** (V)(G)(M)(N)(Sp) R110  
Gorgonzola and walnut short crust, tomato jam, cumin dressing, horseradish Chantilly and variations of new season vegetables with baby salad leaves

### MAINS

**Beef fillet** (M)(Sp)(C)(Ga) R265  
Chargrilled beef fillet, crispy polenta, charred carrot, carrot purée, broccoli, roast garlic jus and rosemary cream

**Free range chicken supreme** (M)(Sp)(Ga) R195  
Garden pea purée, crushed potato with capers and parsley, buttered mange tout and edamame beans with truffled mushroom cream

**Sustainable market fish** (F)(Mo)(Sp)(Ga) R255  
Pan-fried market fish with saffron mussel velouté, leeks, tomato jam and chana dahl with baby spinach

**Local venison loin** (Sp)(C)(N)(M)(Ga) R275  
Venison loin with port-pear, butter-whipped sweet potato, wilted spring onion, pancetta infused baby cabbage, walnut-date cream and pearl onion jus

**Pork belly with biryani rice** (M)(Sp)(C)(Ga) R210  
Pork belly with smoked spice and onion chutney, sweet tomato-tamarind gravy, cauliflower masala purée, mint yoghurt, lemon hummus, baby spinach and pork biryani rice

**Buckwheat crepe and mushroom bomb**  
(V)(N)(Sp)(C)(Ga)(VG) R185  
Spiced mushroom and pine nut ragout, baby spinach and white bean purée wrapped in buckwheat crepe, burnt broccoli, compressed pear, fennel and roast vegetable jus

**Herb crusted slow-roast onion**  
(V)(Sp)(C)(Ga)(VG) R185  
Baby marrow hummus, roasted barley, crispy kale, fine beans, star anise-spiced pumpkin gravy and tamarind dressing

(C) Celery (Cl) Cereals with gluten (CR) Crustacean (E) Eggs (F) Fish (G) Gluten (Ga) Garlic (L) Lupin (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts (P) Peanuts (Po) Pork (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian (Vg) Vegan. 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. We favour home grown and local flavours wherever possible and so our menu has been specially created to celebrate the finest ingredients that have made a short journey from source to your fork (some so short it's just walking to the garden and back!). We work hard to reduce our food miles and we are proud to have some fantastic local specialities on our menus! And it doesn't just stop at the food; at Mont Rochelle we are in a unique position to be able to serve a wide range of high quality wines from our very own vineyard. We're all about footprints in the sand and not in carbon, so when you dine with us you can rest assured the food is sourced locally and responsibly. Think of it as you helping the environment – one bite at a time! Talk to one of the team to find out more about where the food on today's menu has come from.

# MIKO

## SIMPLY DONE

Chargrilled beef fillet with red wine jus  
(Sp)(C)(Ga) R195

Pan-fried chicken supreme with truffled  
mushroom ragout (M)(Sp)(Ga) R145

Pan-fried market fish with salsa verde  
(F)(Sp)(Ga) R185

### Add your side dishes R55 each

Crispy fries (V)

Crème fraiche and garlic crushed new potato  
(V)(M)

Steamed long stem broccoli with lemon butter  
and togarashi (V)(M)

Maple roasted butternut with almonds  
(V)(N)(M)

Garden salad with feta, olives and roasted  
seeds for one (V)(M)(Sp)

## DESSERT

**Earl grey custard (M)(E)(Po) R95**  
Grapefruit sorbet, white chocolate whipped  
ganache and white chocolate crumbs

**60% chocolate torte (M)(E)(P)(Po) R110**  
Banana mousse, caramel popcorn and peanut  
butter ice-cream

**Sous vide pineapple (V)(N)(Sp) R95**  
Passion fruit pudding, vanilla rice cracker, papaya  
& mint salad with coconut & lime sorbet

**Sticky toffee pudding (G)(V)(N)(VG) R95**  
New season peach, salted vanilla cream with  
vanilla ice-cream

**Local artisan cheese board (M)(G)(Sp)(V) R185**  
Daily selection of three fine local cheeses,  
sesame lavash, toasted brioche, grape chutney  
and balsamic onion marmalade

**Chef's selection of three petit fours R75**