

MIKO

TASTE OF MIKO

R995 per person with wine pairing

R650 per person without wine

FIRST COURSE

Grass-fed seared beef carpaccio (G)(Mu)(Sp)(Ga)

Grass-fed beef Fillet, pickled onion, vanilla rooibos beetroot, mustard mayo, shimeji mushroom, ciabatta

**Paired with Mont Rochelle Cabernet Sauvignon 2020*

Or

Locally sourced Franschhoek Trout (M)(F)(Mu)(Sp)

Smoked and cured local trout, fennel, cranberry, paprika buttermilk

**Paired with Mont Rochelle Chardonnay 2022*

SECOND COURSE

Ash cured venison loin (Sp)(Ga)(C)

Leek puree, sweet potato fondant, edamame beans, baby corn, red wine jus

**Paired with Mont Rochelle Syrah 2019*

Or

12 hour confit Lamb neck (C)(M)(G)(Mu)(Sp)(Ga)

Apricot and tarragon dumplings, blackened cauliflower, baby beets, goats cheese cracker, red wine jus

**Paired with Mont Rochelle Cabernet Sauvignon 2020*

THIRD COURSE

Grass-fed beef fillet(Sp)(Ga)(M)(C)

Grass-fed beef fillet. carrot 3 ways, pearl onion, pomme puree, red wine jus

**Paired with Mont Rochelle MIKO Red 2016*

Or

Sustainably caught Fish(M)(F)(Mo)(Sp)(Ga)

Coconut and lemongrass velouté, saffron mussels, leeks, tomato gel, curried lentils, baby spinach

**Paired with Mont Rochelle Sauvignon Blanc 2022*

FOURTH COURSE

Palette cleanser

FIFTH COURSE

Apple, fennel, cinnamon(Vg)(Sp)(G)(N)

Apple 3 ways, cinnamon gel, fennel sorbet, honeycomb, cocoa nibs, almonds

Or

Millionaire shortbread(E)(M)

70% Dark chocolate, salted caramel, shortbread, porcini, candied orange

**Mont Rochelle Straw Syrah 2012*

(C) Celery (Cl) Cereals with gluten (CR) Crustacean (E) Eggs (F) Fish (L) Lupin (G) Gluten (Ga) Garlic (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.

MIKO

TASTE OF MIKO - VEGAN

R895 per person with wine pairing

R550 per person without wine

FIRST COURSE

Onion and garden herb bhaji with quinoa (Sp)(N)(Ga)(VG)

Jewelled quinoa, avocado purée, coconut yoghurt chutney, olive achar and poppadum

**Paired with Mont Rochelle MIKO Chardonnay 2018*

Or

Textures of mushroom(C)(N)(S)(Vg)(Ga)

BBQ mushroom steak, duxelles, almond crumble, pickled shimeji, basil oil

**Paired with Mont Rochelle Cabernet Sauvignon 2020*

SECOND COURSE

Blackened baby marrow (G)(Mu)(Sp)(Ga)

Baby marrow, pea puree, courgettes, smoked onion mayo, tofu, pesto vinaigrette

**Paired with Mont Rochelle Sauvignon Blanc 2022*

Or

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

Roasted garlic and balsamic puree, cauliflower puree, sultana, toasted almonds, onion velouté, broccoli crudité, angel-hair chili

**Paired with Mont Rochelle Chardonnay 2022*

THIRD COURSE

Tofu gnocchi (G)(N)(S)(Vg)(Ga)

Onion velouté, thyme-butternut and molasses puree, corn, mixed mushrooms, pecan nuts, herb oil

**Paired with Mont Rochelle Cabernet Sauvignon 2020*

FOURTH COURSE

Palette cleanser

FIFTH COURSE

Apple, fennel, cinnamon(Vg)(Sp)(G)(N)

Apple 3 ways, cinnamon gel, fennel sorbet, honeycomb, cocoa nibs, strawberry sorbet

Or

Strawberry namelaka (Vg)(N)(Sp)

Meringue, strawberry gel, mint, pink peppercorn crumb, coconut sorbet

**Mont Rochelle Straw Syrah 2012*

(C) Celery (Cl) Cereals with gluten (CR) Crustacean (E) Eggs (F) Fish (L) Lupin (G) Gluten (Ga) Garlic (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.