

FAMILY FAVOURITES

Asian Style Beef Tartare, Hoisin Dressing, Coriander Pesto & Ponzu Mayo **R160**

Pot Luck Club Fish Sliders, Steamed Bun, Hake, Mojo Dressing & Miso Mayo **R130**

Chickpea, Goats Cheese & Parmesan Fries, Truffle Aioli & Smoked Ketchup **R110**

Penang Pork Belly, Coconut & Peanut Curry with Lime Pickled Onion **R215**

Smoked Beef Fillet with Black Pepper & Truffle Café au Lait **R245**
(Add Winter Black Truffle for R255)

Sourdough Ciabatta Rooster Koek, Whipped Butter, Roasted Garlic Paste, Marinated Olives **R95**

Taco 2.0, Linefish Ceviche, Black Bean Purée, Charred Corn Salsa, Avocado, Chipotle Dressing **R105**

Sashimi, Tosazu Dressing, Fermented Black Bean Relish, Mung Bean Noodles, Sichuan Chilli Oil **R185**

Seared Tuna, Tom Yum Broth, Basil oil, Tamarind Sambal, Cashew Nut Satay **R185**

Crispy Squid, Sweetcorn Espuma, Nduja Sausage, Original XO Sauce, Basil **R165**

Linefish, Black Rice Squid Ink Cracker, Carrot Fondat & Purée, Pickled Mussels, Carrot & Yuzu Extraction Beurre Noisette **R205**

Duck, Roast Sweetbreads, Plum Gastrique, Macadamia Butter, Pine Nut XO, Poultry Bordelaise With Elderflower Extract **R215**

Lamb , Braised Lamb Potjie, Sourdough Flatbread, Heirloom Tomato, White Anchovy, Grilled Cucumber, Warm Lamb Dressing **R235**

VEGETARIAN

Bean Taco 2.0, Pickled Shiitake, Black Bean Purée, Charred Corn Salsa, Avocado Chipotle Dressing **R105**

Ash Roasted Beetroot, Hoisin Dressing, Coriander Pesto & Ponzu Mayo **R135**

Doenjang Glazed Tofu, Kimchi, Ssamjang & Tofu Purée, Korean Sesame Dressing **R130**

Pot Luck Club Cauliflower Sliders, Steamed Bun, Mojo Dressing & Miso Mayo **R120**

Cape Malay Crispy Cauliflower, Malay Pickle, Apricot Mebos & Chilli Sambal **R170**

Broccoli Penang, Coconut and Peanut Curry with Lime Pickled Onion **R155**

King Oyster Mushroom, with Black Pepper Cep au Lait **R175**
(Add Winter Black Truffle for R255)

SWEET ENDING

Peanut Butter Bomb, Banana Mousse, Honeycomb Crunch, Banana Tuille & Frangelico Sabayon **R160**

Eton Mess, Crème Fraîche Ice Cream, Strawberry & Lemon Sorbet, Burnt Marshmallow, Rosé Syrup, Hibiscus Verjus Jelly **R150**

Kiwi & Apple Sorbet, Compressed Apple, Cucumber & Mint Pearls, Green Tea & Gin Cloud **R140**

PLC Sweets, Macadamia Nougat, Salted Chocolate Caramel, Lime Macaroon, Raspberry & White Chocolate Mochi **R145**

Selection of South African Cheeses With Preserves & Lavash **R225**

Please note that a discretionary 12% service charge will be added to all tables.

Menu/Allergen Disclaimer
Items on this menu may, despite the best efforts and care of our staff, contain traces of allergens including, but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat.
Naturally, the list of allergens can be adapted to suit each individual menu and care should therefore be taken in respect to the use of different products containing allergens other than those mentioned.