



PrueLeith

Culinary Institute

STARTERS

Mtori (V) (N)

Green banana soup, charmoula, plantain crisp, chickpea crumble

R120

Roasted Leek Tart Tatin (V)

Mushroom duxelle, marula jelly, baleni salted fried leek

R145

Smoked Snoek Ravioli

Confit sweet potato puree, caper berries, green olive, white wine butter sauce, charred lemon gel

R130

Grilled Calamari

Red pepper stuffed calamari, crisp tentacles, corn salsa, Piri-piri coconut broth, coriander shoots

R160

Sorghum and Pumpkin seed-stuffed quail

Pumpkin relish, pumpkin and amasi puree, *khemere* glaze, amasi tuile, popped sorghum, atchaar dressing

R155

Kudu Tataki

Baked daikon pave, candied kumquat, pickled radish, parsnip puree, lime dressing

R145

MAINS

Salt-baked Celeriac

Butterbean puree, tamarind-glazed carrots, date and chilli crunch, saffron tahini, carrot top gremolata

R230

Kabeljou

Tomato and chorizo risotto, *bacalhau* fritters, confit fennel, paprika oil, smoked tomato compote

R305

Duck à l'Orange

Confit duck leg, millet croquette, beetroot, Swiss chard, charred blood orange, rooibos jus

R280

Sirloin

Hasselback potatoes, leek cream, grilled green onion, battered leek rings, herb butter, demi-glaze

R320

Ethiopian Goat Curry

Teff pastry, wilted mustard greens, plantain puree, coriander sauce, *nitter kebbe*

R260

Pressed Pork Shoulder

Sorghum gratin, charred radish, braised cabbage, radish and apple slaw, *Chibuku* jus

R260

DESSERTS

Rooibos Poached Guava

Honey yogurt mousse, guava puree, rooibos granita, smoked sunflower seed streusel

R105

Valrhona Dark Chocolate Fondant

Beetroot gel, sesame seed brittle, sesame seed ice cream
(20-minute waiting time)

R135

Apple Terrine

Vanilla and sage ice cream, feuilletine, apple gel, apple glass

R120

Melkert Pain Perdu

Caramelised brioche, cinnamon and tonka bean ice cream, melkert filling, brown butter sable, spiced caramel

R105

Gin and Botanical Crêpe

Grapefruit, thyme, *juniper* berry ice cream, gin butter sauce

R105

Dalewood Fromage Selection

Wineland camembert, Huguenot, Simond Quince pâte de fruit, citrus marmalade, fruit and nut loaf crackers

R200