PrueLeith
Culinary Institute

STARTERS

Chilled Watermelon Gazpacho
Poached prawns, pickled watermelon rind, cucumber, marinated fennel, finger lime, fennel oil
R125

Sweetcorn Raviolo (V)
Sweetcorn and chevin filling, charred corn purée, goats cheese disc, heirloom tomatoes, micro basil, basil oil
R115

Asparagus
Duck egg, anchovy emulsion foam, asparagus ribbons, crispy duck biltong, lime leaf dust
R125

Sea Bass Crudo
Fermented pineapple and chili tiger's milk, grilled pineapple, nasturtiums, coconut, pineapple beer gel
R115

Curried Peach and Ham Tart
Smoked ham hock, kale, summer squash, broccoli, curry cream, fermented mustard seeds, peach chutney
R115

Suya Beef
Smoked beef kebab, yaji spice mayonnaise, peanuts shard, cucumber yoghurt, pickled onion, charred tomato
R125

MAINS

Garden Risotto (V)
Lemon and basil risotto, summer marrows, vine tomato, confit aubergine, Dalewood Huguenot cheese, pumpkin seeds
R225

East Coast Sole
Sole paupiette, turned potatoes, broccoli frites, lemon broccoli purée, caper brown butter sauce
R285

Chicken Galantine
Pomme purée, glazed heirloom carrots, green olives, charred apricots, preserved lemon, rooibos jus
R265

West African Pork Ribs
Iru-spiced ribs, black-eyed bean fritters, spinach, grilled baby onion, plum and tamarind glaze, pickled chillies, sesame seeds
R245

Lamb Rack
Herb-crusted lamb rack, smoked aubergine börek, yellow patty pans, lamb crackling, tomato and mint salsa, labneh, mint jus
R295

Beef fillet
Beef fillet of the braai, pap and red pepper gratin, charred corn, red pepper purée, popcorn shoots, monkey gland jus
R285

DESSERTS

Sorghum and Nectarine Tart
Sorghum pastry, nectarine compote, popped sorghum crémeux, nectarine sorbet
R115

Blackberry and Baobab
Vanilla crème brûlée, blackberry coulis, hibiscus soil, baobab gel, blackberry sorbet
R115

Festive Cherry Crêpes
Macerated cherries, cherry liqueur syrup, stracciatella ice cream, chocolate crumb
R115

Valrhona Chocolate Semifreddo (N)
White, milk and dark chocolate layers, pistachio sablé, raspberry coulis, raspberry inspiration curls
R125

Lychee Sorbet Lollie
Granadilla and lime curd, coconut financier, lychee salsa, toasted coconut brittle
R105

Belnori Cheese Board
Belnori chevin goat cheese, Belnori Kilimanjaro goat cheese, Belnori Kalabash cow milk cheese, fresh stone fruit, aubergine preserve, sourdough crackers
R135