



De Kloof Premium function menu Summer 2022

375 per person

(Optional wine pairings can be offered with all dishes to enhance the culinary experience)

Bread & Amuse Bouche

Starter

“Pinchos”

Steak tartare. Warthog Chourizo. Onion crusted mozzarella. Mascarpone & fig. Strawberry & pepper chutney. Cracker

Or

“2nd best mushroom soup in Pretoria”

Shiitaki mushroom & biltong soup. Shallot & truffle cream. Thyme profiteroles. Pickled Shimejis

Or

“Moules Marniere”

Mussels in Sauvignon blanc & cream. Garlic powder. Bacon lardons. Sweet potato bread. Sweet potato angel hair

Main

“Mrs Applebaum”

Roasted pork belly. Savanna jus. Pork belly samoosa. Apple galette. Turnip & celeriac remoulade. Black rice

Or

“Red meat”

21 day matured Beef pichana. Truffle pomme puree. Eggplant fritter & garlic labneh. Beans in bacon

Or

“Spain v Norway”

Saffron risotto. Prawn. Seared Salmon. Chicken skin. Minted pea puree. Chorizo. Clams. Grapefruit beurre blanc. Tempura marrow chips

Or

“Healthy Vegan delight”

Tofu ‘Salmon’ (Vegan). Seaweed skin. Thai BBQ sauce. Black rice risotto. Green beans.

Dessert

“Tirra me Sue”

Tiramisu cheesecake. Orange jellies. 70% chocolate nest

Or

“Pretty in pink”

Strawberry tarte. Strawberry ice cream. Strawberry chips, Mint powder