



De Kloof function menu Summer 2022

R325 per person

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

Bread & Amuse Bouche

Starter

“2nd best mushroom soup in Pretoria”

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

“Mrs Applebaum”

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

Main

“Il Pollo ravioli”

Chicken Ballontine, chicken thigh mousse, sauce supreme. Walnut & runaways ravioli. Cauliflower fondant.

Or

“Red meat”

Matured beef pichana steak. Truffle pomme puree. Eggplant fritter & garlic labneh. Beans in bacon

Or

“From the ocean”

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

Dessert

““Pretty in pink”

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

or

“C3”

Crème caramel. Coconut & lime sorbet. Coconut cookie.