



THE KAROO EXPERIENCE

Embark on a culinary journey with our carefully curated menu, designed to showcase the finesse ingredients of the Karoo.

WELCOME & BREAD COURSE

STARTER COURSE

COCONUT LEEK & POTATO SOUP

Celery, Green Pepper, Roasted Potato, Coconut Cream
OR

TERRINE OF RABBIT

Rabbit Meat, Carrot Rose, Pistachios with Karoo Pickles

PALATE CLEANSER

Chefs' Choice

MAIN COURSE

PAN ROASTED CAMDEBOO GEMSBOK LOIN

Accompanied by, Potato Puree, Charred Baby Beetroot, Onion, Dried Exotic Mushrooms & Roasted
Garlic Bone Marrow Butter
OR

KAROO LAMB RUMP

Roasted Garlic, Potato Fondant, Pureed Beets, Artichokes, Stem Baby Greens, Minted Sesame Jus
OR

KAROO FREE RANGE FARM BUTTER CHICKEN CURRY

Homemade Naan Bread, Forbidden Rice, Salsa, Raita

DESSERT COURSE

ORANGE & GINGER PUDDING

L'Ormarins Rose Lemon Jelly, Crème Anglaise, Cream
OR

BAKED GINGER CHEESECAKE

Melon Sorbet, Ginger Vanilla Tuile & Salted Caramel

R750.00 per person