

INFINITY

RESTAURANT

DINNER MENU

STARTERS

Confit Tomato, Basil & Cucumber Gazpacho (v) R100
Buffalo Mozzarella, Home-Made Ciabatta

Courgette Salad (v) R100
Tamarind Dressing, Labneh, Peas, Broccoli, Radish, Pomegranate

Beetroot Carpaccio (v) R140
Candied Pecan Nuts, Granola, Balsamic Pearls & Marinated Feta

Pea & Asparagus Risotto (v) R160
Truffle Oil, Parmesan, Ciabatta Crunch

Steak Tartare R190
Horseradish Cream, Pickled Mustard Seeds, Cured Egg Yolk

Bo-Kaap Curried Tikka Chicken Thigh R130
Butternut Squash, Chimichurri, Assorted Pickles

Beet Root Cured Norwegian Salmon R175
Pickled Beet, Horseradish Cream, Braised Mustard Seeds,
Citrus Gel with Fennel, Apple & Celery Salad

Pan Seared Calamari R170
Citrus Segments, Lime & Basil Gel, Pickled Radish, Rocket

Prawns' Peri Peri R200 / R385
Pina Colada Panna Cotta, Passion Fruit & Pineapple Salad

MAINS

Grilled Catch of the Day R270
Pea Risotto, Broccolini, Blackened Eggplant, Saffron Beurre Blanc

Pan Seared Norwegian Salmon R320
Basil Mash, Buttered Pak Choi, Bisque Velouté, Fennel Chip, Herb Oil

Vegetable Patch (v) R235
Braised Brown Mushroom, Oyster Mushroom, Charred Gem,
Pumpkin Pesto, Crispy Tofu, Spelt Grains, Butternut Purée

Venison & Juniper Jus R320
Couscous, Harissa, Roasted Peppers, Apple Gel,
Baby Beets, Crispy Carrots

Beef Fillet (200g) R310
Cumin Carrot Purée, Pickled Carrot, Broccolini, Mustard Gel,
Potato Fondant, Caramelized Baby Onions, Granola Crumble, Beef Jus

Ribeye Steak (250g) R310
Sauce Soubise, Heirloom Carrots, Compressed Wax Potato,
Pickled Baby Onions, Smoked Carrot Purée, Braised Mustard Seeds

5 Spiced Lamb Shank R310
Mash, Wilted Greens, Pomegranate Glaze, Confit Garlic, Natural Jus

Teriyaki Glazed Chicken Breast R275
Sweet Potato, Summer Greens, Confit Garlic, Shitake Mushrooms, Jus

Confit Pork Belly R300
Gingered Sweet Potato Mash, Candied Apple, Cumin Mole, Pak Choi,
Micro Popcorn, Crispy Fried Pork Skin, Star Aniseed Jus

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SIDES & SAUCES

- Hand Cut Fries R55
- Roasted Baby Potatoes R55
- Roasted Vegetables R55
- Side Green Salad R60
- Mushroom Sauce R30
- Peppercorn Sauce R30
- Chopped Chillies in Olive Oil R30
- Kimchi Mayonnaise R30
- Beef Jus R30

DESSERTS

- The Beehive R110**
Honeycomb Mousse, Elderflower, Honey Cluster
- Crème Brule R110**
Pear & Citrus Sponge, Pear Cloud, Crème Mousseline
- Hertzoggie R100**
Coconut Panna Cotta, Apricot Gel, Toasted Coconut Meringue, Biscuit
- Sweet Potato Pudding R100**
Salted Caramel, Pineapple Compote, Caramel Crème
- Trio of Sorbet R80**
Guavadilla, Strawberry, Peach

***Terms & Conditions:**

An automatic gratuity of 10% is applied on the final food & beverage bill for tables of 10 guests and above.