

# ARKESTE

BY RICHARD CARSTENS

## Chefs Menu

### Amuse Bouche

Tempura prawn, black rice, grapefruit, wakame persillade,  
lemon oil, umeboshi

Usana 'The Runaway' Pinot Gris 18

Saffron braised endive, home cured pancetta, goats cheese, nectarine,  
black bean dressing

Chamonix Chardonnay 18

### Intermezzo

Miso glazed Bonsmara beef fillet, kombu cream, buckwheat,  
mushroom, truffle jus

Chamonix Reserve Pinot Noir 16

Fig, ginger mousse, yuzu ice cream, crosalis, wasabi,

Black Elephant Vintners 'Rebel Rose' 19

R495

Wine Pairing R245