

ARKESTE

BY RICHARD CARSTENS

Starters

- Buffalo mozzarella, summer tomatoes, nectarines, fig leaf, basil, yuzu buttermilk
125
- Butter poached mussels, tomatoes, baby marrow, lemon verbena, ginger mussel crème
135
- Beef tartar, cured beef, parmesan crème, cured yolk, apple, herbs, truffle vinaigrette
125
- Corn ravioli, prawns, shellfish butter, parmesan crème, raspberry
145
- Cucumber, goats cheese, green olives, bolander crème, roast cashews
basil, shiso, lovage oil
125

Mains

- Pepper glazed springbok loin, pommes fondant, strawberries, yoghurt, black pepper sauce
260
- Lemon glazed linefish, olives, zucchini, olive oil, bouillabaisse sauce
240
- Confit duck, cured breast, sunflower seeds, plums, radicchio, tamarind sauce
240
- Beef fillet, pearl coucous, shimeji, pak choi, cantonese sauce
260
- Soya braised aubergine, buckwheat, summer greens, shimeji, roast pepper sauce
220

Desserts

- Fig leaf ice cream, sorbet, lemon sponge, almond, blue berries, figs, fennel
95
- Chocolate mousse, ganache, hazelnut dacquoise, orange buchu ice cream
95
- Macaron, yuzu ice cream white chocolate cremeaux, strawberries
95
- Artisanal cheese, preserves, bread
145