

Tebaldi's Wednesday to Saturday Menu

Starters

Cheese souffle, parmesan, scallion & chives cream, parmesan crisp 95

Duck breast, wild rocket, plum, beetroot 125

Mushroom ravioli, mushroom broth, mange tout 95

Aubergine tartare, shitake mushroom duxelle, spring onion, pecan nut mayo 85

Baked cured salmon trout, grilled nectarine, fine bean, lime 120

Mains

Root vegetable medley, parsnip, baby beets, turnip, carrots, radish, baby leaves 165

Red Earth chicken, smoked cream, sweet potato, aji verde, slaw 185

Charcoal grilled Kalahari beef, bone marrow, onion salad, demi glace 240

West Coast mussels chowder, chorizo, shrimp, prawns 235

Laingsburg lamb, ratatouille, tomato sauce, reduction 225

Cape salmon, fermented cream, potato, baby spinach, lemon oil 220

Desserts

Vanilla crème brûlée, shortbread 75

Baked chocolate fondant, dulce de leche, hazelnut praline 75

Cashew & coconut panna cotta, date paste, peanut cookie crumble, roast pineapple (V) 65

Dark rum Tiramisu "pick me up" 85

Apple tarte tatin, home-made vanilla ice cream 65