

THE
R O U N D  H O U S E

MENU | 10 OCTOBER 2017

Salmon Trout, Amasi, Lemongrass, Puffed Rice

Karan Beef, Caper, Mustard, Rooikrans Coal Oil

Poached Kingklip, Burnt Apple, Cucumber, Fish Bone Cream

Ostrich, Red Cabbage, Mustard Seed

Coconut, Rose, Lychee, Green Tea

Bistronomy |bē -stränəmē|

The gentle balance between French bistro style cooking, fine dining and heart warming gastro style fare.

5 COURSES R695 | 5 COURSES WITH PAIRING R995

#TheRoundhouseRestaurant