

T H E
R O U N D  H O U S E

MENU | 10 OCTOBER 2017

Salmon Trout, Amasi, Lemongrass, Puffed Rice

Watermelon, Asparagus, Goats Cheese, Thyme Oil

Karan Beef, Caper, Mustard, Rooikrans Coal Oil

Poached Kingklip, Burnt Apple, Cucumber, Fish Bone Cream

Lambcetta, Paprika, Lemon, Cashew Nut, Carrot

Ostrich, Red Cabbage, Mustard Seed

Buffalo Yoghurt, Carrot, Roasted White Chocolate

Coconut, Rose, Lychee, Green Tea

Bistronomy |bē -stränsmē|

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

8 COURSES R895 | 8 COURSES WITH PAIRING R1375

#TheRoundhouseRestaurant