



THE OFFICE

CAPE TOWN . MMXIII

PRIVATE DINING MENU

-ONE-

TWO COURSE R210 | THREE COURSE R250

-TO START-

MUSHROOMS

sautéed wild mushrooms, braised pistachios, herb dressing, ciabatta

-or-

HOUSE TERRINE

*duck, parma ham & chicken liver terrine, beetroot jelly,
mixed leaves, orange dressing, ciabatta*

-THE MIDDLE-

COB FILLET

locally farmed cob, seafood bisque, squid, tiger prawn, lemon aioli

-or-

DRUNKEN DUCK

*pan roasted duck, red cabbage, wilted spinach,
pomme puree, gin & cherry duck jus*

-THE END-

CHEESECAKE

vanilla & raspberry cheesecake, hazel nut crumb

SELECTION OF COFFEES & TEAS

house made petit fours

Please note that all our ingredients are bought fresh on the day, and therefore from time to time certain dishes or components may be restricted due to market availability.

A 12% gratuity will automatically be added for parties of 8 or more.