



THE OFFICE

CAPE TOWN . MMXIII

PRIVATE DINING MENU

-TWO-

THREE COURSE R230 | THREE COURSE R275

-TO START-

ASPARAGUS

chargrilled asparagus, miso hollandaise, poached hen's egg

-or-

TUNA TARTARE

line caught tuna, Moroccan eggplant, cumin mayonnaise, harissa

-THE MIDDLE-

SEARED SALMON

Norwegian salmon, new potato & fennel salad, mango salsa

-or-

SPRING LAMB

*lamb rib loin, summer vegetables, pea puree, cubetti,
mint hollandaise, lamb consommé*

-THE END-

CRÈME BRULEE

vanilla crème brulee, cold poached berries

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.