

# CHORUS

## Canapés

“False Bay Inspired” Dune spinach daltjie, Oyster & FFMM tartare, Smoked Snoek & Mebos

## Bread Service

“Fynbos trolley” Ciabatta rolls, eggplant espuma, kapokbos salt

## 1st Courses

“Cauliflower & cheese” smoked Stanford, hazelnut, mustard  
– Paul Cluver Village Riesling 2022

Cape bream raw fish, Hogao sauce, guava, spring onion  
– Waterkloof Cape Coral 2022 “Spritzer”

## 2nd Courses

Variations of Mason Jerusalem artichoke, goats cheese, mushrooms, foraged herbs  
– Copper Pot Pinot Noir 2022

Braised kudu ragout, Linguine, Grana Padano, Nasturtium

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## Main Courses

Roast Kabeljou, Saldanha Bay mussel chowder, fennel  
– Circumstance Viognier 2021

FFMM Beef fillet, courgette, oxtail & lentil pot  
– Circumstance Cabernet Sauvignon 2020

## Side

Lowerland familiemeel chip

## Desserts

Vanilla soufflé, chocolate, caramel, vanilla ice cream  
- Waterford Heatherleigh NV

Rooibos custard, macadamia sable, pear, orange ice cream  
- Old Fashioned

## Cheese

“A walk to the cheese room” South African cheeses, Mason pipino melon and onion marmelade  
- Boplaas Cape Tawny NV

**Four courses R 795pp | Beverage pairing R 425pp**

**Six course chef’s menu R 950pp, for the whole table only | Beverage pairing R 525pp**

Chorus is a non-smoking restaurant, including E-Cigarettes. Please be considerate to fellow diners when using your mobile phone. We will always try to accommodate your food allergies, but our menu is small, seasonal, fresh & subject to change, we will not be able to accommodate all requests. Despite the best efforts of our kitchen, dishes may contain traces of allergens including, but not limited to nuts, wheat, shellfish, soya products, egg and dairy. Please notify your server about any dietary requirements