SAMPLE MENU

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

Bread Service
“Fynbos trolley” Focaccia, homemade “Melrose & Marmite”

1st Courses
Eggplant terrine, tahini, labneh, tomato presse
– Usana Pinot Gris 2022
60 Minute cured Lourensford trout, beetroot, apple, dill cream, jalapeno
– On Borrowed Time Chardonnay 2022

2nd Courses
Variations of celeriac, miso, mushrooms, peas
– Julien Schaal Pinot Noir 2022
FFMM smoked pork neck, Risotto, Globe Artichoke
– Seriously Cool Cinsault 2022

Main Courses
Hake, roast cauliflower, caper & sultan butter, chicken jus
– Paul Cluver Village Riesling 2022
FFMM Beef fillet, young vegetables, sherry jus
– Radfordale Frankenstein Pinotage 2020

Side
Fondant Potatoes

Desserts
Vanilla soufflé, apricot, almond
– Waterford Heatherleigh NV
Vanilla cheesecake, macadamia, Somerbosch strawberries, strawberry sorbet
– Boplaas Red Muscadel NV

Cheese
“A walk to the cheese room” South African cheeses, guava and onion marmelade
– Boplaas Cape Tawny NV

Four courses R 825pp  I  Beverage pairing R 425pp
Six course R 995pp, for the whole table only  I  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.