



FOUR SEASONS
HOTEL
THE WESTCLIFF, JOHANNESBURG

(Available Thursday to Saturday)

To Start

Wood fired Mosbolletjie
Unpasteurized freshly churned butter with pollen
Mebos chutney

Amuse bouche

1ST

Cold Starter

European Seabass Carpaccio

Tomato elixir

Caviar Recommendation

Cru Royal Italian Caviar 15g ZAR995

2ND

Hot Starters

The Quail

Quail, ceps, wood sorrel, barley, wild mushroom, Jus

Palate cleanser

Shaved Ice

3RD

Mains

Under the Sea

Cape Salmon, prawn, pomme, sauce vierge, wakame

or

Hay Smoked Karoo Lamb

Peas, shitake duxelle, sweetbreads, mint

or

Cauliflower & Cheese

Braaied cauliflower heart, textures of florets, fermented tofu,
Huguenot cheese, panko, parsley

Truffle Recommendation

Black Winter Italian Truffle ZAR120 per gram

4TH

To Finish

Milky Whey

Chocolate, milk variations, tonka bean, honeycomb

or

In the VEGANning

Coconut nectar, lemon, coconut, Jasmin, lemon balm

Tea, coffee and Mignardise

Items subject to availability. Price includes 15% VAT
12.5% service charge will be added.



As an extra course

Pacific Oysters from Mandela Bay
With fresh apple and champagne mignonette

ZAR240

Cru Royal Italian Caviar 15g
Served with the tradition garnish of egg yolk and white, chives, red onion, crème fresh and buckwheat blinis

ZAR1095

South African FROM-Aged Milk

Dalewood Brie, Gonedsa Boerenkaas, Fairview Blue Rock, Belnori Phantom Forrest served with homemade crackers and preserves, grapes, sourdough and roasted nuts.

ZAR210