



Wine Evening with Chamonix Wine Estate

R650 per person. Saturday, 30 August 2025.

CANAPÉS

Vegetable | Red meat | White meat

Paired with a glass of Chamonix Sauvignon Blanc 2023

BREAD

Focaccia | Garlic parmesan bread stick | Cheese rolls Chilli butter | Herbs butter | Plain butter

STARTER

Salmon risotto

Pea puree | Lemon velouté | Watercress salad

Paired with a glass of Chamonix Chardonnay 2024

PALATE CIEANSER

Basil sorbet | Basil chip

MAIN COURSE

Lamb cutlets

Potato fondant | Roast veggies | Demi-glace

Paired with a glass of Chamonix Reserve Cabernet Franc 2022

CHESE

Creamy cheese | Flavoured goat cheese | Mixed beetroot microgreen salad Sourdough croutons | Apricot gel | Orange jelly cubes

Paired with a glass of Chamonix Reserve Troika 2022

DESSERT

Crémeux Tart

Chocolate tart | Mixed berry coulis | White chocolate soil | Rosemary mixed berry sorbet | White chocolate mousse

Paired with a glass of Chamonix Pinotage

Booking in advance is essential. Full prepayment required to secure your reservation.