



LANZERAC

1692



Food & Wine

Experience Menu

ARRIVAL GIFT FROM THE CHEF

Lanzerac Sauvignon Blanc 2024

LARGE SALDANHA OYSTER

char grilled, tamarind glaze, asian slaw

Lanzerac Pinotage Rosé 2024

LANGOUSTINE

pan fried langoustine, spicy arrabiata, savoury basil ganache, cucumber pearls

Lanzerac Keldermeester Versameling Bergpad 2023

PINEAPPLE, LEMONGRASS & MINT SORBET

SOUS VIDE DUCK BREAST

sous vide duck breast, apple kombucha, apple gel, marinated baby beets,
beetroot emulsion

Lanzerac Chardonnay 2023

FILLET MIGNON

red onion purée, braised king oyster mushroom, charred broccolini,
beef fat potato fondant, red wine jus

Lanzerac Reserve 2020

TEXTURES OF PLUM

pinotage plum flan, sesame almond frangipane, poached plum, meringue shards,
tonka bean ice cream

Jordan Millifera 2021

PETIT FOURS

chef's inspiration



Every course will be perfectly paired with our Lanzerac wine range,
selected by our Sommelier, Rosemary Munyoro.

For your safety and ours, Lanzerac is a cashless establishment.