



Food & Wine

Experience Menu

ARRIVAL GIFT FROM THE CHEF
Sommelier's Choice / Lanzerac Cap Classique

POACHED OYSTER

granny smith, cucumber, sea-succulents, applewood, crème fraîche
Lanzerac Sauvignon Blanc 2025

VENISON TATAKI

king oyster, garlic, sour figs, soya cured eggs ponzu, leek, juniper, yuzu
Lanzerac Pinotage Rosé 2025

GARDEN HARVEST

heirloom beets, pomegranate, pear, pistachio, mint, mustard seeds,
jersey milk feta, verjuice,
Lanzerac Pinotage 2023

CHEF'S PALATE CLEANSER

DUCK EN CROÛTE

puff pastry, prosciutto, mushroom, Jerusalem artichoke, celeriac, spinach, truffle
Lanzerac Le Général 2022

ALMOND CLOUD

almond, cocoa, raspberry, caramel, candyfloss
Lanzerac Pinotage Rosé 2025

SPICED MOCHA

coffee, dark chocolate, cardamom, orange, caramel, biscuit
Stellenrust Chenin De Muscat



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

Menu is subject to availability.
For your safety and ours, Lanzerac is a cashless establishment.