

our amazing winter special at **R150** per person  
 six courses with three choices on each course including a  
 vegetarian option on request.

we have carefully selected several wine packages to go with  
 your meal, please feel free to ask the sommelier or our waiting  
 staff for advice.

# b on appetit

**1st** - mouth tickler.

**iced oyster**, lemon tabasco granita.  
**salt and pepper prawn**, sweet chilli, coriander spuma.  
**roasted garlic flaky pastry tart**, healy's cheddar.

**2nd** – soup.

**cape seafood bouillabaisse**, cilantro pesto.  
**garden pea and pancetta**, truffle cappuccino, salted crackling.  
**slow cooked leek and potato**, teriyaki smoked cape salmon.

**3rd** – pasta.

**semolina potato gnocchi**, steamed ginger shrimp, braised  
 shallots, smoked tomato butter.  
**baked ricotta and spinach dumplings**, wild mushroom ragout,  
 roasted olives.  
**lamb and lemon cannelloni**, feta cream, tandoori spice.

**4th** – cleanser.

**lime** sorbet.  
**apple** sorbet.  
**passionfruit** sorbet.

**5th** – mains.

**herb and mustard crusted whitefish**, mediterranean steamed  
 potato, charred leeks, asparagus, sauce nantaise.  
**roasted pork belly**, honey glazed sweet potato, creamed swiss  
 chard, asian glaze.  
**sous vide beef fillet**, parmesan dauphinoise potato, fine beans,  
 oxtail sauce.

**6th** – sweets.

**wobbly vanilla panna cotta**, pineapple soup, crushed  
 macaroons.  
**hot apple and pear brulee tart**, creme fraiche.  
**milk chocolate pot de creme**, caramel foam.

please note that gratuities are excluded from the pricing

(v) vegetarian  
 (r) rarities  
 (m) can be served as a main course in starter portion size

please advise us of any dietary requirements before the meal to avoid  
 potential problems which will allow us to give you the dining experience  
 and service you expect

## start

**oysters freshly shucked natural - when fresh and available** 18.00 each  
 lemon tabasco ice crush.

**prawns - 12 medium tigers (m)** 95.00  
 salt and pepper prawns, sweet chilli, coriander spuma.

**baby squid - (m)** 65.00  
 pan fried baby squid with chorizo, smoked tomato butter and rouille

**salmon -** 75.00  
 wonton goats cheese tortellini, cured salmon, fresh dill,  
 mustard veloute, edamame beans and asparagus

**crab - (m)** 85.00  
 smoked lobster potato salad, tezu mayonnaise, tempura soft shell crab,  
 nuoc cham dressing, papaya salsa.

**shrimp -** 65.00  
 coconut lime broth, fresh ginger juice, steamed shrimp, crispy onion,  
 lemongrass perfume.

**soup of the day -** 55.00  
 changes daily, please ask your server, the soup is a labour of love.

**duck terrine -** 75.00  
 pancetta, duck leg confit, duck liver, duck breast pistachio nut terrine,  
 waldorf salad, honey mustard dressing.

**salad of the day -** 65.00  
**green house salad - (v)** 55.00

## main

**pork belly -** 110.00  
 slow roasted pork belly, honey glazed apples, sage bacon potatoes,  
 chilli roasted butternut.

**catch of the day -** 115.00  
 with a twist from the chef.

**asian salmon - (r)** 125.00  
 soy glazed salmon, wasabi pesto crust, soba noodles, sweet thai chilli.

**chicken roulade -** 95.00  
 chicken breast teriyaki roulade, butternut squash, parmesan gnocchi,  
 truffle citrus jus, country pate terrine.

**lamb loin - (r)** 135.00  
 roasted lamb loin, mustard parsley crust, spicy lamb porchetta,  
 chunky tapenade, dauphinoise potato.

**beef fillet forestier rossini - (r)** 135.00  
 pan roasted beef fillet, bacon lardons, truffled wild mushrooms,  
 duck terrine, tomato sorbet, bordelaise sauce.

**beef fillet bearnaise 250g - (r)** 150.00  
 pan roasted beef fillet, classic bearnaise sauce, french fries.

**veal rump -** 125.00  
 sauteed escallops of veal rump, pancetta, buffalo mozzarella,  
 field mushroom cream, masala wine sauce, soft polenta.

**vegetable noodle - (v)** 85.00  
 tempura vegetables, sauteed vegetables, egg noodles,  
 asian dipping sauce.

## simple grills

**grilled fillet grain fed 21 day mature (r)** 125.00  
**grilled cape sea fish or salmon (r)** 110.00

**sauces -**  
 blue cheese - chive beurre blanc - green peppercorn - bordelaise - wild mushroom  
 with a choice of starches and side vegetables on request, ask your server.

## sweet

**chocolate - 65.00**      **meerendal natural sweet 2008**  
triple chocolate mousse, millionaires shortbread sweetie pie, white chocolate frangelico cannoli, frozen nougatine, chocolate fondant.

**cherries - 45.00**      **simonsig vin de liza nlh 2006**  
cherry apricot clafoutis, malva pudding, sour cherry compote, iced caramel toffee yoghurt.

**strawberry - 55.00**      **beaumont goutte d'or nlh 2006**  
rocky road ice cream, strawberry kiwi terrine, pecan strawberry coconut cheesecake, strawberry lavender frozen souffle.

**dessert assiette - 55.00**      **sommelier recommendation**  
miniature dessert selection.

**ice creams sorbets - 45.00**      **delheim edelspatz 2009**  
ask your server for the daily selection.

## cheese

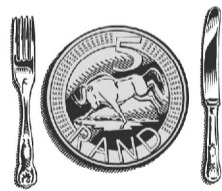
sommelier's port selection available

**roasted camembert - 65.00**  
preserved figs, mixed nuts, honey syrup, biscuits.

**philly cream cheese - 55.00**  
thai sweet chilli, fresh coriander, biscuits.

**cheese selection - 85.00**  
selected south african cheeses, biscuits, preserves.

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**STREETSMART**  
SOUTH AFRICA  
HELPING STREET CHILDREN

**M**yoga, which is part of the ginger family, is grown especially for its edible flower buds and full-flavoured shoots, and together with root-ginger, is one of my favourite ingredients. Myoga joins its sibling restaurants Ginja and Shoga which mean plain and pickled ginger respectively.

Myoga represents the blossom or flower of the ginger family, and as such seemed the perfect choice of name for a new restaurant encompassing my fusion style of cooking within the lush and beautiful surrounding gardens of the vineyard hotel and spa.

It is my belief that in order to truly experience dining out patrons should be able to taste from the diverse array of dishes created by the chefs. At Myoga we are able to offer an eight-course tasting menu which will change and evolve with the restaurant, offering a unique eating experience with a myriad of flavours.

In essence the tasting menu comprises of six dishes chosen by the chefs using the freshest seasonal produce of the day, together with two complimentary dishes created to tickle the senses and cleanse the palate. Your waitron will give you a knowledgeable summary of each dish, allowing you to enjoy each course on its own merits. Should you have any special dietary requirements, please make these clear to your waitron when placing your order. Please be aware that the tasting menu is also available for vegetarians.

Due to the number of courses and the nature of the dining experience, we would strongly advise that guests planning to enjoy the tasting menu do so as a group or table, rather than as individually placed orders. Please allow for a longer dining experience. Last kitchen orders will be at 9:15pm.

We will willingly pair wines to go with your meal, and together with your waitron or sommelier, we encourage you to discuss your personal preferences.

The price per person is R350 excluding wine.

**WE HOPE YOU ENJOY OUR PASSION**

relax - eat - revive