

## SIGNATURE SELECTION | R955

### WINE PAIRING R635

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Virgil Kahn, Head Chef at Indochine, crafts dishes inspired by Asia where flavours come alive. With his signature South African twist, the Asian-influenced cuisine is delicate with explosions of taste, delivered as an evocative all-sensory dining experience where beauty and balance shine.

Savour every moment of exquisitely balanced cuisine with our *Signature Selection*. Each featured dish has been hand selected by Chef Kahn and incorporates the finest local ingredients including zesty Asian herbs from our Estate greenhouse.

#### HOMEMADE SOY BEAN CURD

ponzu jellies, white sesame dressing, edamame beans, pea shoots

#### BROCCOLI

broccoli pesto, green curry dressing, toasted coconut, coconut gel, soy bean

#### LOCAL TROUT

fresh peas, spinach paste, kefir,  
smoked mussel, lacto apple soy

#### CURED LINEFISH

nitsume dressing, grapes, furikaki, eggplant fries

#### WEST COAST OYSTER

kimchi, compressed apples, bone marrow fritters, water chestnut

#### SORBET

#### CHIA CHOW AND BLACK BEAN LINEFISH

sweet potato miso puree, pickles, dune spinach

#### RED CURRY OF CONFIT DUCK LEG

rumbutan, turmeric pickled turnips

#### SMOKED VENISON

tamarind, choy sum, squash puree

#### MANDARIN AND QUINCE

cheese cake, quince ice cream, lemon grass namaleka

Signature Selection strongly recommended per table

DISCRETIONARY R20 DONATION HAS BEEN ADDED IN AID OF THE FACET FOUNDATION  
PLEASE INFORM YOUR WAITER IF YOU WISH TO FORGO

