

indochine

R E S T A U R A N T

SIGNATURE SELECTION | R890

WINE PAIRING | R490

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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.

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TUNA TARTARE

cape malay spice, tomato, curry leaf & cashew, smoked tomato dressing, cumin grissini

Avondale 'Camissa' Rosé 2019

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PRAWN GREEN CURRY

burnt shallot, coconut, kaffir lime

Hartenberg 'Occasional' Riesling 2020

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PORK BELLY KHAO SOI

thai curry confit pork belly, shrimp nahm prik, tamarind gel, pork dumpling, thai herbs

Kaapzicht 'Skuinsberg' Cinsaut 2020

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SORBET

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KASOORI FIRE ROASTED CHICKEN

coriander & cashew chutney, pickled okra & eggplant, paneer, potato, curry leaves

Delaire Graff Merlot 2014

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RASPBERRY & WHITE CHOCOLATE

semifreddo, kaffir lime, chilli threads, raspberry leather, raspberry & lemongrass sorbet

Donkiesbaai 'Hooiwijn' 2018

A DISCRETIONARY R20 DONATION HAS BEEN ADDED IN AID OF THE FACET FOUNDATION.

PLEASE INFORM YOUR WAITER IF YOU WISH TO FORGO

