

indochine

R E S T A U R A N T

SIGNATURE SELECTION | R550

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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.

YELLOW FIN TUNA

pickled rice, ginger shards, wasabi, spring onion

UDON NOODLE

textures of mushroom, smoked miso cauliflower, truffle soy dressing, toasted rice

KUDU TARTARE

gochujang, lotus root, shitake & green peppercorn, black bean, white bean & fermented tofu puree

SORBET

QUAIL CHOO CHEE

quail, litchi, kaffir lime, thai basil, burnt onion liver parfait

APRICOT & SEA BUCKTHORN

shiso, almond & white chocolate namaleka, puff pastry

PETIT FOURS

Signature Selection strongly recommended per whole table

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