

16TH LINTEL Restaurant

Starter

Soup of the Day

Ask a member of our service team about today's flavours

65.00

Slow cooked Beef Short Rib

Wild garlic risotto, parmesan crisp, roasted plums

75.00

Grilled Octopus

Romesco, nasturtium pesto, dried olives, roast garlic mayo

80.00

Charred Broccoli

Onion ashed chevin, pear, lemon oil, cured egg yolk

65.00

Main Course

Chocolate and Pinotage Lamb Shank

Smoked cauliflower mash, caramelized cauliflower, vanilla carrots, kale

190.00

250g Grilled Beef Fillet

Potato fondant, asparagus, bone marrow, mushroom tapenade, onion, mushroom jus

185.00

Sticky Pork Belly

Pickled carrot, tempura aubergine, sesame broccoli, spiced red cabbage puree

175.00

Butter Poached Kingklip

Bobotie sauce, fragrant rice, ginger chips, bay leave custard, smoked mussels, charred leeks

170.00

Rooibos Glazed Duck Breast

Confit duck aranchini, green beans, beetroot, quince, parsnip,

165.00

Moroccan Lentils

Honey glazed pumpkin, charred baby marrow, turmeric granola, cumin labne

155.00

Desserts

Hot Cross Bun Ice cream Sandwich

Dark chocolate, orange syrup, cinnamon macaron

55.00

Vanilla Yogurt Panna Cotta

Grilled figs, balsamic caramel, thyme crumb

50.00

Rhubarb Crumble Parfait

Crème patisserie, white chocolate, baked oats

60.00

Local Cheese and Port

Local cheese, fruit preserves

230.00

