

# 16<sup>TH</sup> LINTEL Restaurant

## Soup of the Day

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

65.00

## Caramelized Pulled Oxtail

*Wild mushroom samp, truffle oil, parmesan*

65.00

## Lemon Prawns

*Corn bisque puree, crispy nori, charred corn*

75.00

## Kanaän Yogurt Flatbread

*Mint falafel, tahini, cucumber ribbons*

55.00

## Main Course

### Braised Lamb Shank

*Creamy polenta, cumin roasted carrots, tomato and aubergine smoor, gremolata*

225.00

### Biltong Spiced 550gr Beef Rib-eye

*Potato wedges, braised leeks and onions, sauce bordelaise*

265.00

### Rosemary Apricot Pork Belly

*Mustard mash, broccoli, grilled pear, butternut puree*

180.00

### Seared Seabass

*Black rice paella, garden peas, chorizo, garlic mussels, kale*

195.00

### Miso Grilled Chicken

*Bokchoi, young corn and red pepper stir-fry, sesame potato salad*

175.00

### Wild Mushroom Ragout

*Pappardelle pasta, roasted cauliflower, pumpkin seed pesto*

165.00

## Desserts

### White Chocolate Tiramisu

*Almond Biscotti, salted caramel sauce*

65.00

### Pears and Persimmon Tart

*Walnut crumb, vanilla ice cream*

60.00

### Beetroot Crème Brule

*Berry sorbet, dark chocolate twigs*

55.00

### Local Cheese and Port

*Local cheese, fruit preserves*

230.00

