

our amazing seven course tasting meal at **R225** per person excluding the additional wine pairing packages
 these pairing packages have been carefully selected to complement and enhance your dining experience, please feel free to ask our staff for advice

1st – mouth tickler

iced oyster, lemon tabasco snow

salt and pepper prawn, sweet chilli, coriander spuma

salmon sandwich, toast, cucumber, avo, caesar dressing

barokopita, kefalotiri and potato, mint yoghurt

beef tataki, honey mustard, rosemary

2nd – starter

thai inspired green curry mussel chowder, whitefish, lime, truffled roasted sweet corn and charred red pepper salsa

trout textures, melba toast, radish, grapefruit, smoked snoek and jalapeno olive oil emulsion

crumbed duck egg, asparagus, chive veloute, cheese twist and pancetta - optional

cider pork belly, butternut puree, poached shrimp and bisque jelly

chorizo risotto, porcini mushrooms, truffle oil, peas, lemon butter and chorizo - optional with exotic mushrooms

3rd – salad

crispy duck salad, jullienne cabbage, shredded mango, plums, peanuts and jalapeno thai dressing

grilled prawn salad, rocket, avocado, fresh herbs, baby marrow, exotic mushrooms, lemon artichokes and balsamic glaze

roast hoison chicken salad, citrus segments, baby leaves peppers and toasted almonds

teriyaki pepper beef salad, tomato, rocket, red onion and creamy garlic dressing

spinach and walnut salad, toasted croutons, apple, grapes, blue cheese and fig vinaigrette

4th – pasta

seafood linguine, roasted garlic, chilli, pine nuts, olive oil, gremolata

macaroni, goats cheese, white cheddar chorizo, tomato chutney, basil

pan fried beef ravioli, onion marmalade, coriander, black beans

chicken crespelle, thai spiced coconut veloute, mozzarella

gnocchi, gorgonzola spuma, toasted pistachio, sweet and sour pear

5th – cleanser

pomegranate sherbet

lavender and litchi sorbet

lime and basil granita

watermelon and mint sorbet

lemon and cinnamon tea

6th – mains

spicy whitefish, sticky rice, salted black beans, peppers, avgolemono

duo of lamb, lamb rogan josh with potato, lavender honey crusted lamb cutlet, cucumber raita foam and preserved lemon - **additional R40**

BBQ pork tenderloin, pan crisped potatoes, sautéed apples, red cabbage, chorizo, asparagus, red current jus and chive sauce

springbok, sesame and orange miso crust, cracked wheat salad and teriyaki asparagus - **additional R40**

beef fillet, crushed potato, porcini and peppercorn sauce, butter poached carrots with tomato sorbet on the side

truffle teriyaki beef fillet, tempura vegetables, nam jim and spiced cilantro pachadi

tempura vegetables, garlic, ginger, spring onion tossed soba noodles and asian dipping sauce - vegan

7th – sweets

mango, tarte tatin, mango lassi and coconut tequila gelato

vanilla crème brûlée, with white chocolate and stone fruit short bread

summer berry pavlova, vanilla ice cream, guava zabaglione, fresh passionfruit, berry coulis and summer berries

chocolate assiette, chocolate slab, white chocolate and green tea pannacotta, earl grey peppermint ice cream, tiramisu mousse, salted pecan and pistachio chocolate crunch - **additional R30**

bacon & brie crumble, apple, spring onion, chive crème fraiche and tomato sorbet

sorbet selection - your choice of 3 scoops, please ask your server

please note that gratuities are excluded from the pricing please advise us of any dietary requirements before the meal to avoid potential problems which will allow us to give you the dining experience and service you expect

myoga mezze (2 people) -

home baked breads, pate selection, jam, olive balsamic tapanade

R 50

start

iced oyster -

natural or lemon tabasco snow

R 18 each

pan fried prawns -

pepperdew sweet chilli and coriander spuma

R 85

trout textures -

melba toast, radish, grapefruit, smoked snoek and jalapeno olive oil emulsion

R 85

thai inspired green curry mussel chowder -

whitefish, lime, truffled roasted sweet corn and charred red pepper salsa

R85

spinach and walnut salad -

toasted croutons, apple, grapes, blue cheese and fig vinaigrette

R75

crispy duck salad -

jullienne cabbage, shredded mango, plums, peanuts and jalapeno dressing

R85

teriyaki pepper beef salad -

tomato, rocket, red onion and creamy garlic dressing

R85

gnocchi -

gorgonzola spuma, toasted pistachio with sweet and sour pear

R75

chicken crespelle -

thai spiced coconut veloute, mozzarella and pangritata

R80

crumbed duck egg -

asparagus, chive veloute, cheese twist, and pancetta - optional

R75

main

white fish -

simply grilled with lemon butter

R 150

spicy whitefish -

sticky rice, salted black beans, chilli, spring onion, peppers and avogolemono

R 155

BBQ pork tenderloin -

pan crisped potatoes, sautéed apples, red cabbage chorizo, asparagus, red current jus and chive sauce

R125

duo of lamb -

lamb rogan josh, lavender and honey crusted cutlet, crispy potato and yoghurt froth

R 165

truffle teriyaki beef fillet -

tempura vegetables, nam jim and spiced cilantro pachadi

R 155

sous vide beef fillet -

crushed potato, butter poached carrots, porcini and peppercorn sauce and tomato sorbet

R 155

tempura vegetables -

garlic, ginger, spring onion tossed with soba noodles - vegan

R 95

chorizo risotto -

porcini mushrooms, truffle oil, peas, lemon butter, chorizo - optional with exotic mushrooms

R105

side orders

R 25

vegetables and starches available, please ask your server

savoury

bacon & brie crumble -

apple, raisins, spring onion crème fraiche, tomato sorbet and balsamic reduction

R 55

south african cheese selection -

selected south african cheeses, biscuits, preserves

R 95

sweet

mango tarte tatin -

caramelized mango tart, mango lassi, coconut and tequila gelato

R 55

vanilla crème brûlée

white chocolate and stone fruit short bread

R55

summer berry pavlova -

guava zabaglione, vanilla ice cream, fresh passion fruit, berry coulis

R 65

chocolate assiette -

chocolate slab, white chocolate and green tea pannacotta, earl grey and peppermint crisp ice cream, tiramisu mousse, salted pecan and pistachio chocolate crunch

R 70

sorbet selection -

your choice of 3 scoops, please ask your server

R 50

relax - eat - revive

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myoga

mike bassett

at the vineyard hotel & spa

a word from Mike Bassett
executive chef and owner -

myoga, the japanese name for what is part of the ginger family, its grown especially for its edible flower buds and full-flavoured shoots, and together with rootginger, is one of my favourite ingredients

true fusion is the integration of ingredients from across the world that join together in a contemporary combination of flavours without creating a confusing juxtaposition resulting in a seamless style of fine cooking

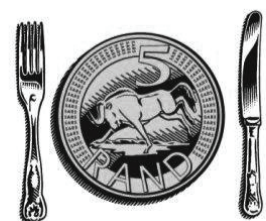
it is my belief that in order to truly experience dining out patrons should be able to taste from the diverse array of dishes created by the chefs

at Myoga we are able to offer a seven-course tasting meal which is dramatically changing the perception of fine dining in Cape Town by offering a unique eating experience with a myriad of flavours for the unbelievable price of only R225 per person

due to the number of courses and the nature of the dining experience, we would strongly advise that guests planning to enjoy the tasting menu do so as a group or table, rather than as individually placed orders. please allow for a longer dining experience. last kitchen orders for the tasting menu will be at 9:15pm

bon appetit

WE HOPE YOU ENJOY OUR PASSION



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