

INFINITY

RESTAURANT

DINNER MENU

STARTERS

Confit Tomato, Basil & Cucumber Gazpacho (v) R105
Buffalo Mozzarella, Home-Made Ciabatta

Courgette Salad (v) R105
Tamarind Dressing, Labneh, Peas, Broccoli, Radish, Pomegranate

Beetroot Carpaccio (v) R140
Candied Pecan Nuts, Granola, Balsamic Pearls & Marinated Feta

Pea & Asparagus Risotto (v) R165
Truffle Oil, Parmesan, Ciabatta Crunch

Steak Tartare R195
Horseradish Cream, Pickled Mustard Seeds, Cured Egg Yolk

Bo-Kaap Curried Tikka Chicken Thigh R135
Butternut Squash, Chimichurri, Assorted Pickles

Beet Root Cured Norwegian Salmon R195
Pickled Beet, Horseradish Cream, Braised Mustard Seeds,
Citrus Gel with Fennel, Apple & Celery Salad

Pan Seared Calamari R175
Citrus Segments, Lime & Basil Gel, Pickled Radish, Rocket

Prawns' Peri Peri R210 / R400
Pina Colada Panna Cotta, Passion Fruit & Pineapple Salad

MAINS

Grilled Catch of the Day R280
Pea Risotto, Broccolini, Blackened Eggplant, Saffron Beurre Blanc

Pan Seared Norwegian Salmon R330
Basil Mash, Buttered Pak Choi, Bisque Velouté, Fennel Chip, Herb Oil

Vegetable Patch (v) R235
Braised Brown Mushroom, Oyster Mushroom, Charred Gem,
Pumpkin Pesto, Crispy Tofu, Spelt Grains, Butternut Purée

Venison & Juniper Jus R320
Couscous, Harissa, Roasted Peppers, Apple Gel,
Baby Beets, Crispy Carrots

Beef Fillet (200g) R320
Cumin Carrot Purée, Pickled Carrot, Broccolini, Mustard Gel,
Potato Fondant, Caramelized Baby Onions, Granola Crumble, Beef Jus

Ribeye Steak (250g) R320
Sauce Soubise, Heirloom Carrots, Compressed Wax Potato,
Pickled Baby Onions, Smoked Carrot Purée, Braised Mustard Seeds

5 Spiced Lamb Shank R320
Mash, Wilted Greens, Pomegranate Glaze, Confit Garlic, Natural Jus

Teriyaki Glazed Chicken Breast R280
Sweet Potato, Summer Greens, Confit Garlic, Shitake Mushrooms, Jus

Confit Pork Belly R310
Gingered Sweet Potato Mash, Candied Apple, Cumin Mole, Pak Choi,
Micro Popcorn, Crispy Fried Pork Skin, Star Aniseed Jus

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SIDES & SAUCES

- Hand Cut Fries R60
- Roasted Baby Potatoes R60
- Roasted Vegetables R60
- Side Green Salad R45
- Mushroom Sauce R45
- Peppercorn Sauce R45
- Chopped Chillies in Olive Oil R30
- Kimchi Mayonnaise R30
- Beef Jus R30

DESSERTS

R105 EACH

- Warm Pumpkin Filled Churro**
Caramel Cremeux, Hazelnut Crispy Feuilletine, Cinnamon Ice Cream
- 70% Dark Chocolate Mousse**
Mixed Berries & Beetroot Compote, Cardamom Caramel, Coffee & Cardamom Ice Cream
- Roasted Banana Parfait**
Apple Jelly, Crème, Roasted Banana & White Chocolate Ice Cream
- Trio Of Ice Cream**
Cinnamon Ice Cream, Coffee & Cardamom Ice Cream, Roasted Banana & White Chocolate Ice Cream
- Crème Brulee**
Coconut Malva Pudding, Maple Pineapples, Compressed Pineapples, Pineapple Gel
- Pear Malva Pudding & Vanilla Crème Anglaise**
Served with a scoop of ice cream of your choice
- Chocolate Brownies**
Served with a scoop of ice cream of your choice

*Terms & Conditions:

An automatic gratuity of 10% is applied on the final food & beverage bill for tables of 10 guests and above.
We are a cashless venue.