

LEVEL FOUR

DESSERT

Coconut Mousse, Passion Fruit Granite, Pineapple Rum Curd, Coconut Cake	145
Hot Chocolate Malva, Coffee Anglaise, Dehydrated Milk Foam, Baileys Ice Cream	145
Japanese Cheesecake, Plum Sorbet, Sesame Seed Tuille	130
Pavlova, Peach Curd, Candied Granola, Yogurt & Cardoman Lassi	135
Sweet Corn Brulee “to share”	195
Coconut Milk Jam, Polenta Crisp, Popcorn Brittle, Charred Sweet Corn	
<i>pair crème brulee with:</i> Perrier Jouet Grand Champagne NV (150ml)	195
South African Cheese Selection, Homemade Crackers & Preserves	290
<i>pair cheese with:</i> Boplaas Cape Tawny Reserve 1995 (50ml)	95*

*Great wines play a critical role in the overall dining experience at Tsogo Sun hotels and restaurants. As testament to our commitment to providing guests with unparalleled value and opportunity, Cape Winemakers Guild & Nederburg Auction Wines sourced by Group Sommelier Miguel Chan, are offered to you with minimal mark-up (prices marked with an asterix).

DESSERT WINE

Simonsig Vin de Liza Noble Late Harvest 2019	60/140/420
Signal Hill Eszencia 2002 (50ml/125ml/500ml)	265/620/1860*
This unique wine has been a legendary once off production. The SIGNAL HILL ESZENCIA was the highest ever rated South African wine on the US market, with 96/100, by Steven Tanzer. The Eszencia made the top 5 of the most interesting wines of the world by Tom Stevenson, and 5 stars in the Platter's. Only 300 bottles of 375ml have been produced of this nectar. A true collectors wine that will not be produced again.	
Klein Constantia Estate Vin de Constance 2018 (50ml/125ml/500ml)	195/490/1960

FORTIFIED WINE (50ml)

Boplaas Cape Ruby	35	L'Ormarins LBV	55
Offley Ruby	45	Cockburns Special Reserve	50
Boplaas Cape Tawny Reserve 1995	95*		