

10 SEPTEMBER 2026



WINE TASTING MENU

THE RASMUS x SARONSBERG

WELCOME DRINK

Complimentary bottle of Aquapana on the table.

ENTRÉE

PRAWN & AVOCADO STACK

Delicately poached prawns layered with creamy avocado and vibrant mango salsa, finished with a refreshing lime dressing.

Paired with:

Saronsberg De Steen Chenin Blanc & Lady at the Water Rosé

PALATE CLEANSER

GREEN APPLE & CUCUMBER GRANITA

A crisp and refreshing green apple and cucumber granita, delicately finished with a subtle hint of fresh basil.

MAIN

HERB-CRUSTED KAROO LAMB RACK

Tender Karoo lamb rack, elegantly herb-crusted and served with rosemary potato fondant, roasted baby vegetables, wilted spinach, and a rich red wine and rosemary jus.

Paired with:

Saronsberg Provenance Shiraz & Saronsberg Shiraz

DESSERT

WARM DARK CHOCOLATE FONDANT

A decadent warm dark chocolate fondant, served with luscious black cherry compote, vanilla bean mascarpone, and fresh berries.

Paired with:

Saronsberg Seismic Full Bordeaux Blend

