



# MENU

## AtholPlace RESTAURANT

*Pairing done by Chef Omar Koenen & Jackie Retief*

Amuse Bouche  
*Boschendal Brut NV*

Squid  
Kimchi – Mirin gel – Ponzu  
*Bellingham Homestead Chardonnay*

Baby Chicken  
Roti – 21 Spices - Coriander  
***Bellingham Bernard Series "Old Vine" Chenin Blanc***

Seabass  
Sweet Potato – Saffron – Fennel  
*Boschendal 1685 Sauvignon Blanc*

Sweet Breads  
Mushroom – Truffle – Celery  
*Bellingham Homestead Pinotage*

Dry Aged Beef  
Eggplant – Paprika – Cocoa  
*Boschendal 1685 Cabernet Sauvignon*

Mango & Yoghurt  
White Chocolate – Lime  
***Boschendal Vin D'or***

Or

South-African Cheeses  
Lavash - Preserves





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**AtholPlace**  
RESTAURANT

*Please note that the tasting menu is only available per entire table*

Menu price including wines

*3 courses R700*

*4 courses R900*

*5 courses R1150*

*6 courses R1250*

Menu price excluding wines

*3 courses R500*

*4 courses R650*

*5 courses R800*

*6 courses R900*

