



MENU

AtholPlace
RESTAURANT

Starters

Crispy Squid

Compressed Apple – Squid Ink Veloute

Chicken Lollipop

Sweetcorn - Spring Onion - Arancini

Tempura of Baby Vegetables

Avocado – Chili Caramel

Mains

Beef Fillet

Wild Mushrooms – Textures of Cauliflower – Truffle Jus

Cider Glazed Pork Belly

Pumpkin Gnocchi – Togarashi

Sole Paupiette

Confit Fennel – Leek – Olive soil

Pea Risotto

Parmesan – Aubergine – Pea Mousse

Desserts

Beetroot & Chocolate

Textures of Beetroot – Chocolate – Amasi Ice Cream

Raspberry Granite

Meringue – Raspberry Vodka Coulis - Marshmallow

3 courses: R 550

