

our amazing six course special at **R 150** per person with five choices on each course including a vegetarian option on request.

we have carefully selected several wine packages to go with your meal, please feel free to ask the sommelier or our waiting staff for advice.

## b on appetit

**1<sup>st</sup>** – mouth tickler.

**iced oyster**, lemon tabasco granita.

**salt and pepper prawn**, sweet chilli, coriander spuma.

**salmon wasabi rissole**, red beet, pickled ginger, tezu emulsion, black vinaigrette.

**goats cheese jalepeno samoosa**, mango salsa, coriander.

**thai beef fillet tartar**, sesame wafer, sweet chilli.

**2<sup>nd</sup>** – soup.

**duck miso carrot**, shitake mushrooms, dashi, shoga shavings, schichimi togarashi.

**spiced apple broth**, olive oil poached salmon, ginger apple marmalade, truffle cream.

**rich onion beef brodo**, pecorino fig tostada.

**smoked tomato cream soup**, basil gelato.

**green curry chowder**, thai coconut, lime, truffled sweet corn roast pepper salsa.

**3<sup>rd</sup>** – pasta.

**asian rain noodle salad**, prawns, avocado, toasted peanuts, mint, basil, chilli lime dressing.

**crepe cannelloni**, roast hoisin chicken, wood ear mushroom, roasted baby onion soubise.

**potato gnocchi**, smoked pumpkin, sage butter, roasted seeds, truffle cream.

**orzo**, mongolian lamb knuckle, white beans, chorizo, rosemary.

**sen yai noodles**, braised pork neck, red stock, stem broccoli.

**4<sup>th</sup>** – cleanser.

**lemon lime sorbet**.

**passionfruit sorbet**.

**raspberry sours** fruit pastille.

**chinese jasmine** tea.

**herbal ginger and honey** tea.

**5<sup>th</sup>** – mains.

**pan roasted whitefish**, tempura sesame rice, bok choy, coconut cucumber nam jim sauce.

**crispy duck**, sticky jasmine rice, ong choy, plums, citrus red curry reduction. - **additional R25**

**roasted pork belly**, potato puree, honey glazed apple, sweet kumara, kung poa sauce.

**spring lamb loin**, mustard crust, butter beans, black aubergine, pomegranate jus, mint chimichurri. - **additional R50**

**sous vide beef fillet**, biltong waffle potato, mushroom ragout, sweet pumpkin puree, confit pearl onion, smoked marrow jus.

**6<sup>th</sup>** – sweets.

**baked lemon cheesecake**, strawberry sorbetto, cherry compote, strawberries.

**glazed apple tart**, green tea pastry cream, almond white chocolate foam.

**sticky banoffi pudding**, glazed rum banana, vanilla bean ice cream.

**roasted dalewood camembert**, caramelised walnuts, fig preserve.

**chocolate assiette**, macadamia nut brownie, top deck timbale, coffee ice cream. - **additional R25**

please note that gratuities are excluded from the pricing

please advise us of any dietary requirements before the meal to avoid potential problems which will allow us to give you the dining experience and service you expect

**tapas - each**

**myoga mezze (2 people)** - R 25  
home baked breads, pate selection, hanepoort jam, olive balsamic tapanade.

**iced oyster** - R 16  
lemon tabasco granita

**salt and pepper prawn** - R 16  
sweet chilli, coriander spuma.

**start**

**salmon wasabi rissole** - R 65  
red beet, pickled ginger, tezu emulsion, black vinaigrette.

**goats cheese jalapeno samoosa** - R 65  
mango salsa, coriander.

**thai beef fillet tartar** - R 75  
sesame wafer, sweet chilli.

**duck miso soup** - R 60  
creamed carrot, shitake mushrooms, dashi, shoga shavings, schichimi togarashi.

**spiced apple broth** - R 65  
olive oil poached salmon, ginger apple marmalade, truffle cream.

**rich onion beef brodo** - R 55  
pecorino fig tostada.

**smoked tomato cream soup** - R 55  
basil gelato.

**green curry seafood chowder** - R 85  
thai coconut, lime, truffled sweet corn roast pepper salsa.

**asian rain noodle salad** - R 85  
prawns, avocado, toasted peanuts, mint, basil, chilli lime dressing.

**crepe cannelloni** - R 75  
roast hoisin chicken, wood ear mushroom, roasted baby onion soubise.

**sen yai noodles** - R 75  
braised pork neck, red stock, stem broccoli.

**orzo** - R 85  
mongolian lamb knuckle, white beans, chorizo, rosemary.

**main**

**pan roasted whitefish** - R 135  
tempura sesame rice, bok choy, coconut cucumber nam jim sauce.

**crispy duck** - R 140  
sticky jasmine rice, ong choy, plum citrus red curry reduction.

**roasted pork belly** - R 120  
potato puree, honey glazed apple, sweet kumara, kung poa sauce.

**spring lamb loin** - R 150  
mustard crust, butter beans, black aubergine, pomegranate jus mint chimichurri.

**sous vide beef fillet** - R 135  
biltong waffle potato, mushroom ragout, sweet pumpkin puree, confit pearl onion, smoked marrow jus.

**potato gnocchi** - R 95  
smoked pumpkin, sage butter, roasted seeds, truffle cream.

**side orders** - R 20  
vegetables and starches available, please ask your server.

## cheese

roasted dalewood camembert - R 55  
caramelised walnuts, fig preserve.

cheese selection - R 85  
selected south african cheeses, biscuits, preserves.

## sweet

baked lemon cheesecake - R 55  
strawberry sorbetto, cherry compote strawberries.

glazed apple tart - R 55  
green tea pastry cream, almond white chocolate foam.

sticky banoffi pudding - R 45  
glazed rum banana, vanilla bean ice cream.

chocolate assiette - R 65  
macadamia nut brownie, top deck timbale, coffee ice cream.

we support streetmart, please feel free to donate.



**M**yoga, which is part of the ginger family, is grown especially for its edible flower buds and full-flavoured shoots, and together with root-ginger, is one of my favourite ingredients.

Myoga represents the blossom or flower of the ginger family, and as such seemed the perfect choice of name for a new restaurant encompassing my fusion style of cooking within the lush and beautiful surrounding gardens of the vineyard hotel and spa.

It is my belief that in order to truly experience dining out patrons should be able to taste from the diverse array of dishes created by the chefs. At Myoga we are able to offer an eight-course tasting menu which will change and evolve with the restaurant, offering a unique eating experience with a myriad of flavours.

In essence the tasting menu comprises of six dishes chosen by the chefs using the freshest seasonal produce of the day, together with two complimentary dishes created to tickle the senses and cleanse the palate. Your waitron will give you a knowledgeable summary of each dish, allowing you to enjoy each course on its own merits. Should you have any special dietary requirements, please make these clear to your waitron when placing your order. Please be aware that the tasting menu is also available for vegetarians.

Due to the number of courses and the nature of the dining experience, we would strongly advise that guests planning to enjoy the tasting menu do so as a group or table, rather than as individually placed orders. Please allow for a longer dining experience. Last kitchen orders will be at 9:15pm.

We will willingly pair wines to go with your meal, and together with your waitron or sommelier, we encourage you to discuss your personal preferences.

The price per person is R450 excluding wine.

WE HOPE YOU ENJOY OUR PASSION

relax - eat - revive