

# Cederberg Ridge

## Dinner Menu


### STARTERS

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**Harissa Beef Tartare** topped with a poached quail egg, parmesan cheese, fried shallots, citrus chive aioli, and a wonton nest

**Barbeque Chicken Dombolo** filled with a fennel slaw, carrot, and Spekboom salsa topped with spiced mayo and a side of honey, and a ginger dressing

**Crispy Duck Salad** tossed in a lime emulsion, pomegranate arils, ginger glazed orange, compressed watermelon, mint, coriander, and a Szechuan pepper dressing

**Grilled Asparagus**   
served with citrus hummus, spring onion & hazelnut pesto, pumpkin seed cracker, fried sage, cumin & whipped tofu, and pickled mustard seeds

### DESSERT

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**Coconut Rice Pudding** with Campari and citrus sorbet, poached pineapple, baked coconut tuile, and a pineapple gel


**Cocoa Meringue** filled with orange curd, milk chocolate namelaka, mixed berry & yoghurt sorbet, raspberry coulis, raspberry dust, and a cocoa biscuit

### MAINS

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**Chermoula Lamb Rump** with truffle & parmesan fries, a citrus, walnut & mint side salad, and a port & mint jus

**Lemongrass Chicken Coconut Curry** served with aromatic jasmine rice, poppadom, bean sprouts, bok choy, broccoli, coriander, green curry oil, and a pineapple salsa  
\*vegetable option available 

**Grilled Linefish** served with a lemon & fennel puree, roasted artichokes, charred grapefruit, pea & mint puree, confit shiitake mushrooms, and a chive aioli  
\*tofu option available 

**Cauliflower & Rooibos Cheese Croquette** with garlic puree, gooseberry chutney, raisin achar, pickled cauliflower leaves, sauteed bok choy, and a coriander rapeseed oil

**White Chocolate and Mango Cheesecake** topped with a white chocolate crèmeux, mixed berries, dried yoghurt crisp, lime & lemongrass ice cream, and a poppy seed cracker

**Local Cheese Platter** served with an orange marmalade, seeded cracker, bacon jam, and a mustard seed lavash cracker