

JORDAN restaurant

with George Jardine

Starters

Steamed Saldanha Bay mussels “papillote” with lemongrass, coconut milk, chili, lime, ginger and garlic
Smoked False Bay Snoek ravioli, roasted brussel sprout, bacon and caramelized shallot
Autumnal salad of saffron milk cap mushroom, aged gruyere dumplings and wild herbs
Terrine de Campagne, noble late harvest jelly, caramelized onion puree, fried onion and brioche
Seared Springbok liver, springbok ragout, poached pear, celeriac and hazelnut dressing

Mains

Devon Valley Boran sirloin, soft herb crust, braised oxtail ragout, poached turnip and pine rings
Caramelised parsnip tart, roasted honeyed parsnip, buffalo milk mozzarella and pumpkin seed
Smoked East Coast Hake, sauce brandade, fried potato gnocchi and wilted spinach
Pan roasted Gemsbok loin, roasted garlic risotto, butter poached turnips and braised kale
Roasted East Coast Monkfish, home cured bacon, roasted pine rings and sorrel veloute

Sides

Crispy hand cut chips	R25
Mixed leaf salad, pumpkin seeds, charred shallot and parmesan	R25

Desserts

Honey and poppy seed soufflé (please allow 20 minutes preparation)
Poached dalsig guava, steamed sponge pudding, guava mousse and crème anglaise
Valrhona chocolate and orange mille feuille, butterscotch, orange ice cream and candid zest
A trip to the cheese room

R275 FOR TWO COURSES R320 FOR THREE COURSES (1 starter, 1 main, 1 dessert)

10% service charge will be added to tables of 8 and more. Please note R5 will be added to your bill as a small, yet much needed donation to Street Smart South Africa. Thank you in advance for your compassion and support.

****WINTER SPECIAL - R275 FOR 3 COURSES - Available on Wednesday, Thursday and Friday for lunch ****