

LUME

AT RHEBOKSKLOOF

STARTER

The Quiet Garden

Panko confit duck croquette | smoked pea & bacon velouté | apple gel | pickled radish

or

Spice Route Springbok

Spiced Springbok bobotie cigars | sambal tomato | pickled sprouts | raita | banana crisps

or

Garden at First Light (V)

Peppery wild rocket | smoked tomato risotto stuffed Italian peppers | aubergine cream
| toasted nut soil | Mozzarella di Buffalo

or

The Last Harvest

Duck liver parfait | leek mosaic | parsley aioli | caramelised onion puree | brioche

or

Langoustine at First Tide

Butter poached langoustine | smoked fennel puree | compressed apple ribbons

or

Season's Pour (SQ)

Chef's daily creation inspired by the garden and the day's harvest - the
flavour of now, captured in a single pour

5 Course R1050pp | 6 Course R1250pp

Includes a glass of Rhebokskloof Chenin | Chardonnay | Pinotage or Shiraz


PROEPAARL

LUME AT RHEBOKSKLOOF

MAIN

Whispers of the Karoo

Lebanese-spiced rolled Karoo lamb | skilpaaitjie | garden peas | red pepper & garlic purée | pomme purée | rooibos-smoked jus

or

Embers of the Valley

Karoo beef fillet | potato pavé | umngqusho espuma | wild mushrooms | chimichurri | sour fig and bone marrow jus

or

Tide of Fire

Braaied sea bass | petite potatoes | mussels | garden peas | seaweed beurre blanc

or

Golden Drift

Pan-fried duck | plum and ginger chutney | miso pumpkin purée | sweet potato fondant | spiced port reduction

or

Wild Harmony

Venison loin | gem squash purée | grilled peach | tenderstem broccoli | truffle cauliflower purée | rooibos jus

or

Crimson Solstice (V)

Harissa-roasted aubergine | black lentil and herb salad | garlic labneh | pomegranate

LUME AT RHEBOKSKLOOF

DESSERT

Textures of Citrus

Short bread tartlet | citrus compote | orange Namelaka | grapefruit | stewed fruit gel | fynbos honey chiffon sponge | meringue | koeksister

or

Pear Mille – Feuille

Walnut pastry | muscovado cream | caramelized pears | candied walnuts | vanilla pod & pear ice cream

or

Ginger Sticky Toffee Pudding (Vegan)

Meringue | passion fruit caviar | gooseberries | caramel custard | pink peppercorn tuile

or

Karoo Cellar Selection (+R80)

Aged local cheeses | biltong crumb | honey & lemon preserve | honeycomb | sourdough crisps | pickled pear | rooibos poached apple

5 Course R1050pp | 6 Course R1250pp

Includes a glass of Rhebokskloof Chenin / Chardonnay / Pinotage or Shiraz