

STANDARD PRICING APPLIES FOR ALL GUESTS AT DINNER EACH NIGHT AND SUNDAY LUNCH

To start

Silk's Panache salad of green leaves, semi-sundried tomato, toasted macadamias, julienned carrot, Kalamata olives, extra virgin olive oil dressing

Mesclun-mix green leaves, shiitake mushroom, cucumber, kumato, baby capers, hazelnut oil dressing

Main

Pumpkin roasted with fennel and cumin, green beans, tomato capsicum relish, cress, champagne vinaigrette

Ratatouille with roast Desirée potato, Dutch carrots, Kalamata olives, endive fennel salad, basil pesto

Thyme-marinated tofu, confit tomato, pumpkin, field mushroom, lemon, garlic, fried leek julienne

Dessert

Chocolate brownie made with unsweetened almond milk, vanilla and cocoa, fresh strawberries

Medjool date and carrot slice, with oats, pecans, chia seeds, cinnamon and coconut