

'Fig season started early this year and we have an abundance of rich, ripe fruit – no one should leave the farm without trying at least one of our 12 varieties.

This year's pumpkin yield is also exceptional. My favourite is the *Turk's Turban*. This heirloom squash is easy to recognise thanks to its distinctive shape, which does indeed resemble a turban.

The prickly pears are ripening. We not only use the fruit, but also include the young leaves as a vegetable or salad ingredient. Fennel is plentiful. The plums, however, are tapering off towards the end of summer.

We are delighted to serve you only the very best pick of our gardens – where the season determines what's available to us. Let's celebrate the expertise of our gardeners, the warm summer days, friends, family and food. Salute!

Schalk Vlok, executive chef

BABEL

INTRODUCTION

Yellow: crispy Babylonstoren ricotta clusters with sweet melon, *Golden Globe* beetroots, garden mint, *Romy* fennel bulb, *Gymnocarpa* yellow prickly pear and kei apple dressing with a glass of Babylonstoren Candide White Blend 120
65

Red: cold tomato and basil soup, *African Delight* plum sorbet and *Kalamata* olive soil with a glass of Babylonstoren Mourvèdre Rosé 120
70

Green: grilled and crispy *Romy* fennel bulb in a Thai green curry dressing, garden greens and herbs, fresh *Granny Smith* apple, *Schagen Green* prickly pear and three types of figs – *Cape White*, *Genoa* and *Kadota* with a glass of Babylonstoren Viognier 120
90

add:

- fior di latte 95 | halloumi 120 | charcuterie + biltong 130
marinated mushrooms 90 | marinated olives 85

PROGRESSION

(v) Babylonstoren fior di latte with rooibos-smoked candy-striped beetroot, different types of figs (*Cape White*, *Black Mission* or *Eva* figs), lemon verbena and *Nonpareil* almond pesto and a fermented mulberry dressing with a glass of Babylonstoren Chenin Blanc 190
65

(v) Babylonstoren Carnaroli rice risotto with *Turk's Turban* pumpkin, sage and *Cape Black* fig butter, popped sorghum, *Meyer* lemon ricotta and pickled *Waltham* butternut ribbons with a glass of Babylonstoren Chardonnay 250
150

Cool lightly smoked trout, pickled dill cucumbers and passionfruit leaves, fennel, fresh *Packham* pear and a *Viognier* grape, granadilla and basil dressing with a glass of Babylonstoren Mourvèdre Rosé 260
70

Grilled linefish with *Cape White* fig and mint crème fraîche, sautéed *Cesena* leeks, grilled corn, crispy capers and a drizzle of Babylonstoren 12-year-old balsamic vinegar with a glass of Babylonstoren Chardonnay 270
150

Beef cut of the day or beef fillet on the bone with mustard and sour figs, roasted fresh *Adam* fig and pickled red onion with a glass of Babylonstoren Shiraz 320
150

Lamb cut of the day with honey and dukkah roasted *Black Beauty* aubergine, wilted sweet potato leaves, spiced *African Delight* plum sauce and *Kalamata* olive soil with a glass of Babylonstoren Cabernet Sauvignon 330
95

sides:

- vegetable pick of the day 60 | potato wedges 60

COMPLETION

Salted *Nonpareil* almond ice cream with roasted *Eva* figs with a glass of Babylonstoren Chardonnay 95
150

Mulberry sorbet with fresh *African Delight* plums with a glass of Babylonstoren Mourvèdre Rosé 95
70

Sage meringue sandwich with baked Babylonstoren yoghurt, a drizzle of mampoer, macerated watermelon and *Waterhof* pink prickly pear with a glass of Babylonstoren Viognier 110
90

Baked *Golden Delicious* apple and salted caramel drizzled with a light thyme and lemongrass syrup served with gorgonzola and toasted macadamia nuts with a glass of Babylonstoren Babel Red 110
95