'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

INTRODUCTION

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

Red: cold tomato and basil soup, African Delight plum sorbet and Kalamata olive soil 120  
with a glass of Babylstoren Mourvèdre Rosé 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 120  
with a glass of Babylstoren Viognier 90

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

PROGRESSION

(v) Babylstoren 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 190  
with a glass of Babylstoren Chenin Blanc 65

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

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

Grilled linefish with Cape White fig and mint crème fraîche, sautéed Cesena leeks, grilled corn, crispy capers and a drizzle of Babylstoren 12-year-old balsamic vinegar 270  
with a glass of Babylstoren Chardonay 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 320  
with a glass of Babylstoren Shiraz 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 330  
with a glass of Babylstoren Cabernet Sauvign 95

sides:  
- vegetable pick of the day 60 | potato wedges 60

COMPLETION

Salted Nonpareil almond ice cream with roasted Eva figs 95  
with a glass of Babylstoren Chardonay 150

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

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

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