

“Babel’s summer dinner menu celebrates the plentiful produce of the warmest season – as always, we focus on bringing only the best, freshest fare to your table.

To start, colourful salads incorporate the day’s pickings from the garden. The main courses emphasize the fragrant plants in our tropical spice garden, while the desserts blend seasonal fruit, herbs and spices in summery splendour.

Enjoy this sun-ripened summer feast!” – *Schalk Vlok, executive chef*

BABEL

DINNER

STARTERS

Green shaved and grilled fennel bulb, marinated courgettes, flavoured ricotta and summer herbs with a mustard vinaigrette	130
Yellow yellow beetroot, fior di latte and melon salad with a toasted fennel dressing	130
Red smoked trout, radish and olive salad with a fermented raspberry dressing	130

MAINS

(v) lemongrass infused coconut Carnaroli risotto / chilli coriander paste / deep-fried leeks / ginger	250
with a glass of Babylonstoren Chardonnay	150
linefish poached in Babylonstoren extra virgin olive oil / marinated marrows / spinach + apple sticks	260
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chargrilled beef cut of the day / spring onion / mustard + radish dressing	310
with a glass of Babylonstoren Cabernet Sauvignon	95

DESSERTS

summer berry parfait / thyme meringue / Babylonstoren rooibos infusion	95
ginger poached seasonal plums / butter shortbread crumb / crème pâtissière / lavender marshmallow	95