

BABEL

"After all the rain, our early spring garden is bursting with vibrant green shoots, while the many blossoms are slowly turning into the fruits and vegetables we'll gather later in the season. Right now, our kitchen inspiration is directed by what is ready to pick, not just from our own farm, but from our neighbouring suppliers, too. Please enjoy the gentle flavours of our spring harvest, seasoned with hints of robust flavours from our spice room, and combined with fresh produce from our butcher, baker and cheese maker." - Schalk Vlok, Executive Chef

YELLOW - STARTER OR MAIN | S-100 | M-145

Babylonstoren blood oranges dressed with a fresh herb, nasturtium and lemon dressing and tempura-style wild mushrooms
With a glass of Babylonstoren Candide White | R65

RED - STARTER OR MAIN | S-100 | M-145

Lightly smoked Franschhoek trout cured with a citrus, garlic and ginger fermented paste with cabbage and beetroot kimchi and sesame quail eggs
With a glass of Babylonstoren Mourvèdre Rose | R70

GREEN - STARTER OR MAIN | S-100 | M-145

Grilled prawns with fresh and lightly steamed asparagus steamed over a sesame dashi with a ginger and citrus Hollandaise
With a glass of Babylonstoren Viognier | R90

VEGETARIAN | R250

Babylonstoren carnaroli rice risotto of cauliflower and waterblommetjies with roasted almond, parsley and lemon gremolata and Babylonstoren freshly made ricotta
With a glass of Babylonstoren Chardonnay | R150

VEGAN | R195

Roasted fennel, nectarine and leek sandwich with a fresh citrus, date and macadamia chutney
With a glass of Babylonstoren Chenin Blanc | R65

FISH | R265

Pan-fried line fish in a mussel, lemongrass and ginger broth with sautéed pak choy, pickled celery and green apple sticks
With a glass of Babylonstoren Chardonnay | R150

BEEF | R330

Beef cut of the day with slow-roasted strawberries, garden radish, olive crumbs and a seaweed and Japanese pepper
With a glass of Babylonstoren Shiraz | R150

PORK | R290

Yakitori-style pork neck with a green citrus and fennel sauce, served with gooseberry and cardamom relish
With a glass of Babylonstoren Babel Red | R95

LAMB | R330

Grilled lamb rack glazed with honey and soy, with miso-poached and roasted beetroot, and deep-fried ginger
With a glass of Babylonstoren Cabernet Sauvignon | R110

Sides

Babylonstoren award-winning halloumi skewer | R95
Homemade buffalo mozzarella | R95
Five spice deep-fried calamari | R95
Dressed seasonal fruit | R65

Seasonal vegetables | R65
Crispy potato wedges | R65
Chef's potato dish of the day | R65

DESSERT

SWEET AND SOUR | R90

Berry sorbet with Babylonstoren 12-year-old balsamic vinegar and spring blooms
With a glass of Babylonstoren Chenin Blanc | R65

SPICY AND SWEET | R95

Baked yoghurt with pink peppercorn-poached blueberries and lemon pepper meringue chards
With a glass of Babylonstoren Candide White | R65

SWEET AND SALTY | R110

Chocolate tart with salted Babel Red caramel and vanilla crème fraîche
With a glass of Babylonstoren Babel Red | R95

TEA AND CHEESE PAIRING

Please ask your waitron to explain this unique tasting experience

