

BABEL

"Summer is here. After all the generous rain, our garden is bursting with greenery, roses in bloom and sun-kissed stone fruit. With such abundance, we are never short of new ideas yet remain inspired to keep it simple. There's nothing more refreshing than a slice of cold watermelon or a sweet heirloom tomato enjoyed with buffalo mozzarella made that same day.

All our starters are accompanied by a garden salad to share, prepared with the fresh pickings of the morning. Enjoy these little gems from our garden. No two plates are the same - each is uniquely put together with complementary tones, textures and notes.

Hand-crafted baked goods, fresh cuts of meat and cheeses from our resident baker, butcher and cheese maker are added to the dishes on our summer menu. While enjoying your meal, indulge in a sparkling bitterlekker non-alcoholic aperitif with fresh rosemary. Or, toast to the season with a sparkling summer cocktail featuring gin, rose, watermelon and a dash of freshly ground pink peppercorns from our pepper tree. To life!"
- Schalk Vlok, Executive Chef

YELLOW - STARTER – R110 | MAIN – R160

Chili and lime marinated summer stone fruit, lightly smoked Franschoek trout, pickled rainbow carrots, and salted capers from Kalmoesfontein, with a passion fruit and toasted coriander seed dressing
With a glass of Babylonstoren Viognier | R90

RED - STARTER – R110 | MAIN – R160

Chilled plum and watermelon soup with a warm cluster of Babylonstoren ricotta, a sweet and tart mulberry relish, and red basil scent
With a glass of Babylonstoren Mourvèdre Rosé | R70

GREEN - STARTER – R110 | MAIN – R160

Tempura spring onion and baby marrow, ginger and mint marinated cucumber with a green spicy aioli and fresh summer flowers
With a glass of Babylonstoren Candide White | R65

FISH | R265

Pan-fried line fish with a litchi and summer bean salsa with parsley and lime, served with heirloom tomatoes and fresh basil
With a glass of Babylonstoren Chenin Blanc | R65

BEEF | R350

Babel cut of the day grilled over the coals, served with tubaghia pesto and a horseradish salsa verde
With a glass of Babylonstoren Cabernet Sauvignon | R110

LAMB | R330

Char-grilled lamb cutlets with lightly steamed garden kale and spinach, fresh apple sticks, Nonpareil almond gremolata and basil yoghurt
With a glass of Babylonstoren Shiraz | R150

VEGAN | R220

Green chickpea crêpe filled with fresh apricot and summer melon with maple and ginger glazed parsnips, coconut and toasted macadamia nut satay sauce
With a glass of Babylonstoren Viognier | R90

VEGETARIAN | R155

Cool and fragrant vegetable broth with tempura mushrooms, fresh garden vegetables and a wasabi sorbet, finished with marigold oil
With a glass of Babylonstoren Babel | R95

RISOTTO (vegetarian) | R250

Babylonstoren Carnaroli rice risotto with fresh baby corn, crispy leeks seasoned with Klipkombers seaweed salt, and Babylonstoren hangop yoghurt cheese marinated with fresh coriander
With a glass of Babylonstoren Chardonnay | R150

Sides

Babylonstoren buffalo mozzarella | R95
Fried five spice Babylonstoren halloumi | R95
Babylonstoren iconic potato wedges | R65
Chef's potato dish of the day | R65
Dressed summer fruit | R65

DESSERT

Babylonstoren lavender honey and coconut panna cotta served with Rosé-infused summer figs and a crisp pineapple sage honeycomb | R90
With a glass of Babylonstoren Mourvèdre Rosé | R70

Thyme and mampoer marinated apricots with mulberry sorbet and a drizzle of 12-year-old balsamic vinegar | R90
With a glass of Babylonstoren Blood Orange Mampoer | R45

Chocolate and rose parfait served with vanilla and elderflower pastry cream and blueberries | R110
With a glass of Babylonstoren Shiraz | R150

**TO BE COMPLETED BY
EVERY SEATED PERSON**

In line with government regulations,
pre-entry screening is required
for all our guests.

For your safety and in order to speed up
the process, you may complete this
on your own device.

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