



Summer Menu

savour the season

THREE-COURSE
R645 PER PERSON | EXCLUDING WINES





STARTER

Vegan Scallops (V)

Seared king oyster mushroom | miso & pumpkin purée
asparagus | toasted coconut & pumpkin seed crumble
wild rocket & sesame oil

or

Smoked Snoek Terrine (D)

Japanese milk bread wafers | soy-roasted baby beets
apricot & miso chutney | crisp garlic
spring onion & coriander salad

Suggested Wine Pairing

Mason Road Chenin Blanc | Fresh apple | melon & gentle finish

MAIN

Home Smoked Salmon Trout (D)

Wholegrain mustard | charred asparagus
crisp Japanese rice | soy | garlic & yogurt dressing

or

Charred Fillet Mignon (D)

Miso marinated | soy onion shells | fresh edamame
cucumber & mint salad | mirin dressing

or

Seven Spice Roasted Cauliflower (V), (D)

Chickpea purée | chickpea wonton | burnt sage butter
lemon & pepper toasted panko crumbs
soy-marinated cherry tomato

Suggested wine Pairing

*Eikendal Janina Chardonnay | Unoaked | Clean
citrus-driven and versatile | Painted Wold Den Pinotage
juicy red fruit | soft tannins | gentle smokiness*





DESSERT

Matcha Mango Pavlova (D)

Vanilla bean mousse | matcha meringue
mango gel | mango & lime compote

or

Pecan Pie Japanese Cheesecake (D)

Biscoff crust | miso-caramelised pecans
honeycomb ice-cream

Suggested wine pairing

Peter Falk Leilani Muscat | floral | light | peach sweet

*N – Contains Nuts | GF – Gluten Free | VG – Vegan
V – Vegetarian | D – Contains Dairy*



COPA

RESTAURANT

