LES AMIS

Les Amis means 'the friends' in French, celebrating what we love most: good food, great wine and bringing people together.

Our menu is yours to explore. Choose a few plates to share, follow your appetite, or – if you've made enough decisions for one day – leave it in the capable hands of Les Amis' Head Chef, Aaron Subroyal and his team with our six-course Chef's Special menu.

CHEF'S CHOICE

Five-Course Tasting Menu R920
A selection of dishes chosen by the chef, with optional wine pairing by our sommelier

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Ham Blanquette Savoury Muffin R65

Curried Beef Tartare R69
Potato pavé, grilled Brie

Celeriac Remoulade Crostini R55
Parmesan, soy caramel

Yellowtail "Sandwich" R195
Yellowtail rillettes, tomato gazpacho, rye bread

Beetroot Crumble R155
Beetroot salad, miso mousse, shiitake crumble, Gorgonzola ice cream

Mediterranean Squid R190
Seared squid, parsley, black olive, batter scratchings

Mushroom Pappardelle R235
Vin blanc sauce, basil foam

Courgette & Pea Risotto R220
Ricotta and garlic crème fraiche

Surf & Turf R380
Confit line fish, braised oxtail, fennel, curried mussel nage

Pap en Vleis R380
Springbok loin, springbok meatball, Parmesan pap, tomato emulsion, kale and sweetcorn succotash

Spring Lamb R320
Lamb flank roulade, peas, barley and mushroom risotto

Honey-Glazed Carrots R65

Mashed Potatoes R65
Chive butter

Japanese Milk Bun R65
Bacon butter

Banana Bread Tiramisu R175
Mascarpone mousse, pecan nut butter, dark chocolate crémeux, banana bread

Strawberry Pavlova R170
Swiss meringue, almond praline, strawberry yoghurt sorbet, crème diplomate

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Cheese Boards
Served with crackers, Jam & Cornichons

Langbaken Karoo Ash R100
Dutch Goat Farm Sheep's Milk Gouda R125
Dalewood Superlatif Brie R100
Dalewood Superlatif Brie R110

Please let us know of any dietary requirements, and our kitchen will do its best to accommodate.
*A 12% discretionary gratuity will be added to your bill.