

planet restaurant



Tuesday – Saturday ♦ Dinner served from 18:30pm – 22:30pm ♦

10% service charge will be added to tables of 6 and more

INTRODUCTION

Our kitchen is all about a journey, a journey with many new and sometimes unexpected variables and it is for this reason that we come back inspired and motivated every day.

When a new dish is created it starts with one single idea that flows into the next idea and so the process continues, an evolution with a multitude of possibilities...

The foundation of our process starts with respect, respect for the ingredient, respect for the process, respect for the end product and respect for the guest.

The majority of our ingredients are sourced locally and prepared using a wide range of modern as well as classical cooking methods.

Executive Chef - Rudi Liebenberg
Chef de cuisine – Dion Vengatass



Inquire about dining in the heart of the hotel kitchen at our Chef's Table Restaurant
3 course lunch at R495 per person | wine pairing R850 per person
5 course dinner at R745 per person | wine pairing R 1,285 per person | bookings essential

Reservations contact +27 (0)21 483 1948 or email restaurantreservations.mnh@belmond.com
www.belmond.com/mountnelsonhotel



STARTER

Beef carpaccio	145
parmesan chickpea purée crispy beef tendon oxtail pokora	
Coal smoked tuna loin	135
steamed brinjal ponzu sprout salad miso aioli	
Roasted chicken tortellini	100
mushrooms celeriac purée crispy skin	
“Argentinian pink prawn curry” - starter or main option	165 /325
coconut rice lemon atchar buffalo milk curd curry leaf dressing	
Antipasti platter for two	195
selection of cold cuts spiced olives marinated grilled vegetables chicken liver parfait pickles preserves home-made Danish feta artisan breads	
Vichyssoise ¥	90
cold potato and leek soup crispy leeks nettle oil	
Avocado and spring greens ¥ ʳ	120
yoghurt dressing toasted walnuts fresh pear	
Abalimi beetroot salad ¥ ʳ	110
raw turnip and radish candied spiced nuts smoked goats cheese charred beetroot purée	
Shaved mushrooms ʳ	130
dune spinach marinated mushrooms granny smith apple kombucha & kale vinaigrette	
Fresh West Coast oysters	
6 /12 oysters	170 / 285
lemon mignonette Tabasco	
Caviar	2,500
potato blinis egg chives onion sour cream toast	

Nuts ʳ **Vegetarian** ¥ **Vegan** ʳ



MAIN COURSE

Grilled grass fed beef fillet 250g	350
hand cut fries béarnaise sauce crumbed bone marrow chef's salad	
Pan fried red drum seabass	250
mussel veloute seaweed grilled tender stem broccoli potato cooked in coal	
Grilled springbok ¹	250
forest berry glazed beetroot gorgonzola quince jelly pulled braised shank pecan praline	
Roast duck breast	250
confit leg tempura cauliflower purée fava beans fresh peas duck pancetta	
Pan roasted lamb loin	250
slow cooked lamb neck bean salad lemon ricotta caper olive jus	
Pan fried fish of the day	250
stir fried greens mung bean sprouts lemon butter emulsion	
Steamed mussels	190
creamy white wine & parsley sauce toasted sour dough French fries	
Beef wellington for two carved table side	550
served with roasted potatoes seasonal vegetables chef's salad jus and béarnaise sauce <i>* Advisable to pre-order or kindly allow 40 minutes for preparation.</i>	
Morogo ravioli ^{2,1}	140
grilled portabella mushroom cashew cheese baby marrow purée tempered chickpeas	
Pea Risotto ^{2,1}	140
smoked macadamia nut cream crisp pea salad	

Nuts ¹ Vegetarian [¥] Vegan ²



DESSERT

White chocolate lime and sesame	95
baked white chocolate ganache sesame tuile lime & vanilla curd lemongrass sorbet sesame streusel	
Strawberry pistachio & balsamic ^z	95
dehydrated strawberries oats crumble pistachio parfait strawberry consommé strawberry sorbet	
Popcorn pear caramel & miso	95
tonka bean salted caramel parfait Sencha tea gel pear jelly caramel miso popcorn ice-cream	
Dark chocolate hazelnut ⁿ	95
bitter chocolate baked cheesecake hazelnut shortbread coco nib brittle dark chocolate crème smoked hazelnut ice-cream	
Chocolate fondue to share	365
strawberries chocolate brownie coconut ice marshmallow meringue short bread honeycomb and cinnamon twist	
Cheese board selection	155
selection of local artisanal cheese home-made pickles preserves breads biscuits	

Nuts ⁿ Vegetarian [¥] Vegan ^z