

# planet restaurant



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

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

## INTRODUCTION

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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](mailto:restaurantreservations.mnh@belmond.com)  
[www.belmond.com/mountnelsonhotel](http://www.belmond.com/mountnelsonhotel)



## STARTER

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

**Nuts** ʳ **Vegetarian** ¥ **Vegan** ʳ



## MAIN COURSE

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

**Nuts <sup>1</sup> Vegetarian <sup>¥</sup> Vegan <sup>2</sup>**



## DESSERT

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

**Nuts <sup>n</sup> Vegetarian <sup>¥</sup> Vegan <sup>z</sup>**