



The Carltun
Palm Court Restaurant & Wine Cellar

March Wine Tasting
Navigate Through the World of South African Cuisine & Wines

First Course

Garlic & Chili South African Lobster

*Succulent South African Lobster Cooked in an Asian Inspired Garlic and Chili Butter
over Sautéed Spinach*

Vergelegen, Chardonnay Reserve, Stellenbosch, 2014

Second Course

Venison Potjie

Slow Cooked Venison, Peaches and Local Port with Buttered Rice.

Olsen, Pinotage, Paarl, 2015

Third Course

South African Braised Lamb Shank

*Tender Slow Braised Sweet and Savoury Lamb Shank Accompanied by Crispy Sweet
Plantains and Mixed Berry Demi Glaze*

Olsen, Cabernet Sauvignon, Paarl, 2014

Dessert

Chocolate Fondant

Chocolate Fondant with Pistachio and Raspberry Ice Cream

Laborie Estate, Pineau De Lobarie, Coastal Region, 1998

April Preview:

Greek Cuisine and Wines

\$62.00 per person

Plus tax and gratuity

Sommelier Wine Upgrade - \$85.00 per person