

Tryn

BREAKFAST (Served from 7am to 10:30am)

CONTINENTAL BREAKFAST	R200
Includes our continental offering and juice	
TRYN EXPERIENCE	R295
Includes our continental offering, a hot breakfast of your choice and juice	
STEENBERG BREAKFAST	R125
Two free range eggs, grilled bacon, pork or beef sausage, sautéed mushrooms and grilled tomatoes	
MINI STEENBERG BREAKFAST	R65
One free range egg, grilled bacon and grilled tomatoes	
THE STEM	R85
Two free-range eggs, sautéed mushrooms, baby spinach, grilled tomatoes	
EGGS BENEDICT	R95
Classic poached eggs, grilled bacon, English muffin and hollandaise sauce	
EGGS ROYALE	R125
Classic poached eggs, salmon trout, English muffin and hollandaise sauce	
EGGS FLORENTINE	R85
Classic poached eggs, English spinach, English muffin and hollandaise sauce	
SALMON OMELETTE	R125
Smoked salmon trout, capers, lemon and rocket	
TRADITIONAL OMELETTE	R90
Grilled bacon, cheese and tomato	
CHIA SEED	R105
Fresh fruit, nuts and toasted coconut	
FRENCH TOAST	R80
Grilled bacon, camembert and syrup	
FLAPJACKS	R75
Grilled banana and honey / Berry compote and cream	





LUNCH & DINNER MENU (Served from 12pm to 3pm & 6pm to 9pm)

THE FINERY

OYSTERS	R29 each
Lime, chilli, coriander and ponzu granite	
OSCIETRA ROYAL CAVIAR	R2 800
Toasted brioche, crème fraîche (subject to availability)	
<i>A glass of Steenberg Lady R MCC Brut</i>	R350

THE JOURNEY BEGINS

TEMPURA PRAWNS	R138
Charred pineapple and peanut salsa, avo, black garlic oil, sriracha, lime	
SCALLOPS	R185
Pea purée, cumin fritters, tender greens vanilla bean velouté, toasted almonds	
BEETROOT TATAKI	R115
Edamame, wild rocket, roasted hazelnut, balsamic syrup, parmesan shavings	
ASH CRUSTED CHEVIN	R128
Compressed pear galette, mint, lemon verbena and chilli vinaigrette, tender greens, toasted pumpkin seeds	
STEAK TARTARE	R138
Pickled daikon, sesame, ginger, soy, onion soil, coriander, wasabi mayo, confit quail egg	
CALAMARI	R128
Red cabbage salad, sumac mayo, green apple gel, sunflower seeds	



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THE APPROACH

BLACK TRUFFLE SALAD	R125 / R205
Asparagus, wild rocket, toasted almonds, parmesan, quail egg Add Prawns	R195 / R295
ETHICALLY SOURCED FISH SALAD	R145 / R235
Tender greens, citrus, mange tout, sprouts, ginger and kalamansi vinaigrette, aioli	
CAESAR SALAD	R125 / R195
Baby gem lettuce, crispy pork belly, croutons, poached egg, white anchovies, shaved parmesan	
HOUSE SALAD	R85 / R115
Tender greens, cucumber, olives, tomatoes, mangetout, goat's feta	

SOJOURN

ETHICALLY SOURCED FISH	R235
Aubergine parcel, butternut, coriander, harissa and rose petal	
LAMB RACK	R285
Pumpkin purée, shimeji, English spinach, onion petals, lemon and rosemary jus	
SHIMEJI MUSHROOMS AND VEGETABLES	R185
Assorted tender greens, beetroot, pak choi, toasted macadamia nuts, fontina cream	
RISOTTO OF THE DAY	R165
Sauvignon blanc, parmesan, micro herbs Add Prawns	R255
BEEF FILLET	R285
Broccolini, mustard mousseline, potato fondant, mushroom chutney, cognac and black pepper jus	
VENISON	R275
Pomme purée, baby beets, fine beans, blueberry gastric, chevin crumble	
PORK BELLY	R195
Courgette purée, snow peas, cabbage and apple salsa, pineapple and passionfruit jus	

THE TRIMMINGS

Almond, rocket, and green apple salad / Garlic French beans / Sautéed vegetables / Truffle fries	R52
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SWEET MERRIMENT

WARM CHOCOLATE AND STRAWBERRY SPHERE Strawberry salsa, basil ice cream, strawberry coulis, chocolate dentelle, popping candy	R105
“BURNT” PASSIONFRUIT NAMELAKA Coriander yoghurt mousse, mango sorbet, passion gel, honeycomb	R95
“CARROT CAKE” Whipped caramel, cream cheese, spiced pecan ice cream, thyme and blueberry compote	R85
SAFFRON POACHED PINEAPPLE CARPACCIO Cardamom sponge, banana and coconut sorbet, caramel coconut crunch	R85
DULCE SEMIFREDDO Crushed almond sable, vanilla mousse, cinnamon poached pear, rooibos syrup	R95
TEXTURES OF BOERENKAAS Onion soil, walnut and cumin brittle, spekboom chutney	R148
CHEESE PLATTER Parmesan ice cream, tomato jam, pickled sunflower seeds, lavash	R142
HOMEMADE CHOCOLATE TRUFFLE	R25

THE FINALE

STEENBERG NATURAL SWEET 2017 per glass Subtle sweetness of dried apricot, and candied walnuts. A long, rich finish of citrus and honey.	R52
MULLINEUX STRAW WINE 2017 per glass An enticing blend of dried peaches, apricots and marmalade, with savoury, nutty aromas of almonds, marzipan and honey. An intense mouth-feel balanced by a fresh, long finish	R120
DE KRANS CAPE TAWNY per glass Elegant aged flavours of caramel, toffee, roasted nuts and fruitcake.	R38
KLEIN CONSTANTIA SPIRIT OF CONSTANTIA (grappa) Distilled from the husks of Muscat de Frontignan grapes, Spirit of Constance captures the rich, sweet and succulent essence of Vin de Constance with distinctive finesse	R70

