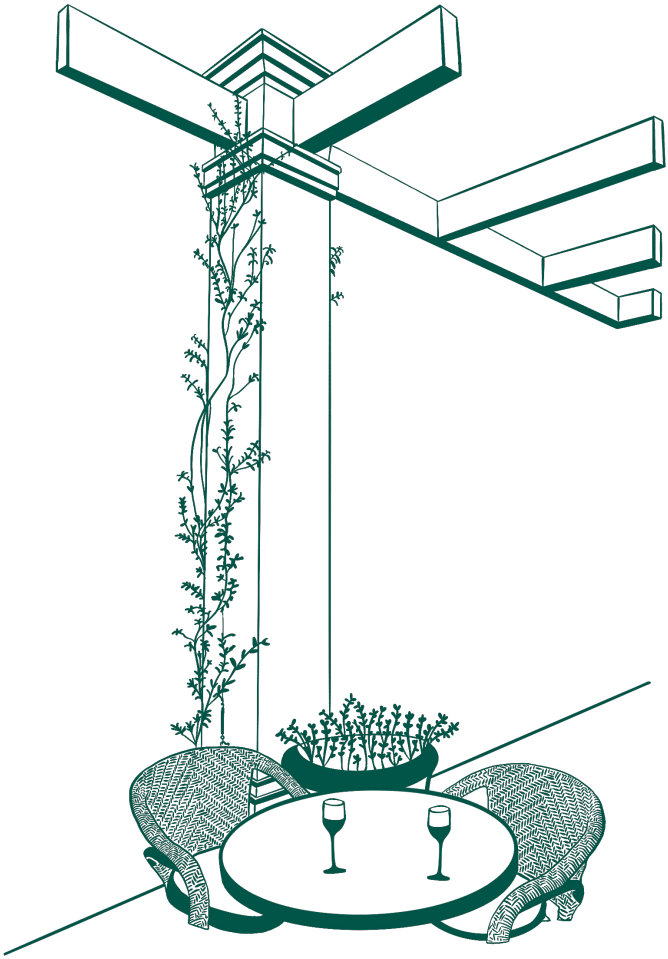
OASIS

DINNER

Celebrate the provenance of Summer in the Western Cape.

To support our local producers and reduce our footprint on this beautiful land, the produce for this menu is sourced within the boundaries of the Cape Town Municipality or no further than the boundaries of the Western Cape. We choose producers who farm organically with love and care and who have a focus on using sustainable practices. To give you the real taste of Cape Town our dishes are prepared and cooked over wood flames, hot coals or the warmth of the smoke these fuels provide.

2 course R700 3 course R850



Roosterkoek, freshly churned salted butter and apricot jam (GF, D)

Starters

Greened quinoa salad, roasted and pickled summer vegetables and gremolata (GF, VG)

Prawn and saffron ravioli, cauliflower purée, roasted chicken wing velouté, confit garlic (GF, D, A, SF)

Roasted bone marrow, chorizo and rhubarb crumble, garlic bruschetta (GL, D, A)

Apple wood smoked Struisbaai yellowtail, poached daikon, radish, coriander and spicy mayo (GF, F, A)

Honey roasted Wolseley fig, ricotta, fig purée, almond and pine nut crumble and watercress (V, D, N, GF)

Mains

Accompanied by traditional South African sides for the table

Charred tenderstem broccoli, broccoli purée, blue cheese cream, potato gnocchi and toasted hazelnut (GF, D, N)

Darne of sustainably farmed seabass, soubise, braised fennel, creamed leeks and fennel velouté (GL, A, F)

Charred and smoked king oyster mushroom, black garlic and cauliflower purée, crispy potato and sage (GF, VG, A)

Salted East Coast hake, Cape Malay curry espuma, wilted curly kale, puffed grains and lemon atchar (GF, F, D)

Dry aged Bonsmara flat iron steak 300g (GF, A, D)

SPECIALITY GRILLS

Cape Wagyu cut of the week 200g *supplement R100* (GF, A, D)

Aged Chalmar T-Bone 600g *for two* (GF, A, D)

Desserts

Valrhona noir chocolate cremeux, ginger biscuit, toasted vanilla marshmallow, Amarula ice cream (GL, S, D, E)

Litchie pannacotta, grilled coconut cake, mango sorbet (GL, D, E)

Raspberry, rose and pistachio délice with fermented raspberry sorbet (GL, E, D)

Selection of South African cheeses with homemade preserves (GL, D)

FOOD AND BEVERAGE ALLERGY INFORMATION

Should you have specific nutritional requirements or allergens, please do let us know and we will do our best to accommodate your preferences. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

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SS - Sesame Seed, C - Celery, GL - Gluten, E - Eggs, F - Fish, L - Lupin, MU - Mustard, S - Soya, SD - Sulphur Dioxide, G - Garlic, N - Nuts, D - Dairy, SF - Shellfish / Molluscs / Crustacean, VG - Vegan, V - Vegetarian, GF - Gluten Free

Champagne & Prosecco

Moët & Chandon Brut Imperial N/V	**410 / 1700**
Veuve Clicquot Yellow Label	**560 / 2250**
Veuve Clicquot Rich	**2950**
Veuve Clicquot Rich Rosé	**2950**
Bacio Della Luna Prosecco Extra Dry	**1550**

South African Method Cap Classic

L'ormarins Brut Classique N/V	**140 / 550**
L'ormarins Brut Rosé N/V	**140 / 550**
Boschendal Brut	**150 / 600**
Boschendal Brut Rosé N/V	**150 / 600**
Steenberg 1682 Chardonnay Brut	**750**
Steenberg 1682 Pinot Noir Rosé N/V	**750**
Le Lude Reserve Brut N/V	**850**
Le Lude Reserve Brut Rosé N/V	**850**

White Wines

CHARDONNAY	
Glen Carlou Wooded	**150 / 600**
De Wetshof Finesse	**140 / 550**
Constantia Uitsig Unwooded	**130 / 500**
Saxenburg Private Collection	**850**
SAUVIGNON BLANC	
Peter Falke 2020	**140 / 500**
Neil Ellis, Groenekloof 2018	**450**
Steenberg Barrel Fermented	**650**
Iona	**600**
CHENIN BLANC	
Waterford Estate Pecan Stream	**100 / 400**
Tierhoek Wooded	**550**
Rijks Touch of Oak	**550**
OTHER WHITE WINES	
Saronsberg Viognier	**550**
Terra Del Capo Pinot Grigio	**100/400**
La Vierge Last Temptation Riesling	**400**

Rosé

Dorance Cinsault	**100 / 400**
Waterford Estate Rose Mary	**125 / 450**
Beau Constantia Karin Rosé	**800**
Avondale Camissa	**950**
The Valley Rosé	**600**

Red Wines

PINOTAGE	
Diemersfontein	**125 / 500**
Southern Right	**1250**
Rijks Touch Of Oak 2019	**600**
PINOT NOIR	
Iona "Mr P"	**140/550**
Paul Cluver	**1000**
SYRAH / SHIRAZ	
First Sighting Shiraz	**100 / 400**
Lands End Syrah 2018	**100 / 400**
Painted Wolf Shiraz	**450**
MERLOT	
Alvis Drift Merlot	**75 / 300**
David Finlayson Berry Box	**115 / 450**
De Grendel	**750**
CABERNET SAUVIGNON	
Warwick First Lady	**125 / 450**
Meinhert	**900**
The High Road 2019	**650**
RED BLENDS	
Kaapzicht Bottelary Hills	**125 / 500**
Rupert & Rothschild Vignerons Classique	**700**
Ernie Els Big Easy Red Blend	**750**

Dessert Wines

Joostenberg, Noble Late Harvest (NLH)	**105**
Klein Constantia, Vin De Constance	**430**
Mullineux Straw Wine	**110**
Vergelegen Semilion Straw, Nlh	**110**
Allesverloren, Cape Vintage Fortified Wine	**95**
De Krans, Cape Vintage Fortified Wine	**130**
De Krans, Cape Tawny Fortified Wine	**95**
Beyerskloof Lagare, Fortified Wine	**95**
Dalla Cia Cabernet Merlot	**145**
Dalla Cia Pinot Noir / Chardonnay	**145**
Underberg	**150**
Wilderer Distillery Fynbos Grappa	**95**

Cocktails

APEROL SPRITZ **170**
Double shot of Aperol, charged with sparkling wine and a splash of soda

PIMM'S CUP #1 **130**
Pimm's, plenty of ice and fresh fruit slices, charged with lemonade

PIÑA COLADA **120**
Bacardi rum, pineapple juice and coconut cream

MARGARITA **130**
Tequila Gold, triple sec and a fresh squeeze of lemon juice

HERBAL SPRITZ **160**

SEA BREEZE **160**
Belvedere, grapefruit, cranberry, lime

BANANA COLADA **140**
Monkey shoulder, banana, coconut, pineapple, lemon

MEXICAN HIGHBALL **150**
El Jimador, Chambord, lime, lemonade

OASIS COLLINS **150**
Belvedere mango passion, passionfruit, mint, lemon, soda

"THE OASIS" MULE **150**
Homemade cinnamon syrup, lemon juice, vodka, ginger ale

Hot and cold beverages

COFFEE Served with milk, oat milk, soya milk, or almond milk Espresso, Americano, Flat White, Cappuccino, Latte, Iced Coffee, Frappé, Mocha	**55**
Affogato	**75**
LOOSE LEAF TEAS Over 40 loose leaf teas and herbal infusions	**60**
ROOIBOS CAPPUCCINO Ultra-high grade pure highland Rooibos	**60**
HOT CHOCOLATE	**60**
HOMEMADE INFUSED ICE TEA | 1 Litre Carafe Mount Nelson Hotel blend, Ceylon, Rooibos or Green Tea	**190**
SMOOTHIES Peanut butter and banana Seasonal berries	**95**
SOFT DRINKS	
Coke, Coke Light, Dry Lemon, Ginger Ale | 200ml	**40**
Lemonade, Soda Water, Tonic Water | 200ml	**40**
Coke Zero, Fanta Orange, Stoney Ginger Beer | 300ml	**45**
Tomato Cocktail | 200ml	**55**
Appletizer, Red Grapetizer | 275ml	**55**
Red Bull | 250ml	**80**
JUICES	
Freshly squeezed orange	**65**
Pineapple, cranberry	**40**
WATER	
Aqua Panna and San Pellegrino | 750ml	**115**
Verve Still or Sparkling Mineral Water | 750ml	**75**
Verve Still or Sparkling Mineral Water | 250m	**50**