

# 33 ON BOND

RESTAURANT



## TASTING MENU

### TENTICLES AND TUBES

Grilled octopus, calamari, saffron emulsion, picked fennel

*Diemersdal Sauvignon Blanc*

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### CORN 'N CRISP

Chilled corn soup, roasted corn, black beans, grilled prickly pear

Roasted tomato, nacho crisp

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### SORBET DU JOUR

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### BIRD AND PULSES

Egyptian duqqa chicken supreme, Channa dhal, tandoori potato,  
poppadum

*Warwick The First Lady Pinotage*

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*Tasting menu (continued)*

**BEEF AND BEER**

**Sous vide sirloin, roasted bone marrow parsnips, onion purée, lager  
jus**

*La Motte Millenium*

**CHAMPAGNE AND ROSES**

**Rose infused Champagne jelly, summer fruit salad  
strawberry and black pepper granita**

*Delaire Sunburst Nobel Late Harvest*

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**COFFEE AND MIGNARDISE**

**Paired R695**

**Un-paired R495**

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**STARTERS**

**CORN 'N CRISP**

Chilled corn soup, roasted corn, black beans, grilled prickly pear  
Roasted tomato, nacho crisp  
R85

**MUSHROOM AND CHEESE**

Goats cheese ravioli, portabellini mushrooms, and mushroom  
broth  
R95

**RED ROOTS**

Beetroot carpaccio, whipped feta, pink pepper, white balsamic  
glace  
R85

**TENTICLES AND TUBES**

Grilled octopus, calamari, saffron emulsion, pickled fennel  
R110

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**MAIN COURSES**

**GOURDS AND CURDS**

Butternut purée, roasted Hubbard, smoked spaghetti squash  
Patty pans, pumpkin see, labneh  
R110

**SOLE DUGLÉRE**

Rolled sole fillet, mushrooms, tomato, morogo  
R180

**BIRD AND PULSES**

Egyptian duqqa chicken supreme, channa dhal, tandoori  
potato, poppadum  
R120

**LAMB, SQUASH AND BEANS**

Rack of lamb, lamb liver and kidney crepinette, fynbos pumpkin  
purée  
Popped rice, “kerrie boontjies”  
R245

**BEEF AND BEER**

Sous vide beef sirloin, roasted bone marrow parsnips, onion  
purée, lager jus  
R220

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**DESSERTS**

**CHERRIES AND CHOCOLATE**

Chocolate delice, cherry crumb, cherry fluid gelée

R80

**PEAR AND PASTRY**

Pear, frangipane, homemade vanilla ice-cream, dulce de leche,  
pear syrup

R80

**RUM AND PINEAPPLE**

Grilled pineapple burnt butter crumb toasted coconut ice-  
cream Alaska

Passion fruit curd

R80

**CHAMPAGNE AND ROSES**

Rose infused Champagne jelly, summer fruit salad

Strawberry and black pepper granita

R80

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**WINE LIST**

**SPARKLING WINE**

Pierre Jourdan Brut R380

**WHITE WINE**

Diemersdal Sauvignon Blanc R200

De Wetshof Chardonnay R250

Maras Swartland Chenin Blanc R190

De Grendel Viognier R300

La Petite Ferme Wikus Blend R295

Haute Cabrière Chardonnay / Pinot Noir R245

**ROSÉ WINE**

Protea Rosé R180

**RED WINE**

Tokara Cabernet Sauvignon R315

Guardian Peak Shiraz R225

Guardian Peak Merlot R225

Warwick The First Lady Pinotage R250

La Motte Millenium R150

La Petite Ferme Grenache R295

**DESSERT WINE**

Delaire Sunburst Noble Late Harvest

R70 per glass

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## **BEER AND CIDER**

Amstel Lager, Castle Lite R35  
Heineken, Heineken Zero R40  
Brutal Fruit, Smirnoff Storm R40  
T N T Draft Lager or Ale  
R35 (300ml) R45 (500ml)

## **WHISKY AND BRANDY**

Aberlour 12 year double cask single malt R75  
Highland Park 10 year old single malt R75  
Glenmorangie Quinta Ruban 14 year single malt R75

Hennessy VSOP Privilege R75  
Van Ryns, 12 year R75  
Boschendal XO R75

## **SOFT DRINKS**

Fanta Orange, Sprite, Sprite Zero, Coke, Coke Zero R28  
Ice Tea Peach, Stoney, Appletiser, Grapetiser R28  
Mineral Water still and sparkling R25

## **COFFEE AND TEA**

Espresso, Americano R25  
Cappuccino R30  
Black or Rooibos tea R25