



Wine Dinner Domaine Hamilton Russell, South Africa with Anthony and Olive Hamilton Russell

Saturday 8th of July - Barachois restaurant



Hamilton Russell Vineyards,
South Africa
www.hamiltonrussellvineyards.com

APERITIF

at Floating bar at 7:00 p.m.
Hemel-en-Aarde Valley Sandstone 2022, Ashbourne

MENU

Smoked and raw mahi-mahi, avocado and tamarind sauce
Tatare de dorade en cru et fumé, sauce avocat et tamarin, tuile dentelles
Hemel-en-Aarde Valley Chardonnay 2021, Hamilton Russell Vineyards

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King prawn cooked in smoked shellfish oil, avocado,
palm heart and passion fruit bisque
Queue de gambas cuite dans une huile de crustacés fumés, avocat,
palmiste et bisque au fruit de la passion
Hemel-en-Aarde Valley Chardonnay 2021, Hamilton Russell Vineyards

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Braised Black-Angus Australian's beef short rib,
potato-celeriac mousseline, roasted cherry tomatoes
Plat de côte Black Angus d'Australie braisée au tamarin,
mousseline de céleri-pomme de terre, tomates cerises rôties
Hemel-en-Aarde Valley Pinot Noir 2018, Hamilton Russell Vineyards
Hemel-en-Aarde Valley Pinotage 2020, Ashbourne

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Coconut Ice cream bites with banana and lime
Bouchée glacée coco, banane et citron vert
Bougainville Vanille Rum

Rs 4,500 per person
All our prices are inclusive of 15% VAT + 5% Service Charge

Contact for the booking:
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