

SAMPLE MENU

THE

IDLER

Menu by

Dalmaine Blignaut



Day 1

Breakfast

Shakshuka, whipped feta, crusty sourdough

Honey and Greek yogurt, caramelised figs

Lunch

Selection of bread, butter and oils

Starters

Chilled cucumber gazpacho, saffron aioli

Mains

Tagliatelle Bolognese

Confit sea trout, lemon, leeks, roe velouté

Sides

Heirloom tomato salad, burrata, basil

Courgette ribbons, garlic, herb Oil

Dinner

Selection of bread, butter and oils

Starters

Seared scallops, spiced cauliflower, damson, seaweed puffed rice

Mains

Grilled lamb chops, mint pistachio pesto, roasted eggplant

Saffron and amaretti risotto

Sides

Roasted sweet potatoes, harissa, lime, yogurt, pistachios

Charred broccoli, tahini, lemon, almonds

Desserts

Spiced pear and walnut crumble, cardamom creme fraiche

Day 2

Breakfast

Smoked salmon, avocado, bagel, caper, sour cream

Chia pudding, fresh berries, caramelised coconut

Lunch

Selection of bread, butter and oils

Starters

Grilled octopus, romesco sauce, smoked paprika oil

Mains

Beef short rib, white asparagus, kumquats, salt caramel

Baked whole salmon, harissa, sweet potato, lime yogurt

Sides

Mixed greens salad, champagne vinaigrette

Golden beet walnut salad, horseradish, dill

Dinner

Selection of bread, butter and oils

Starters

Scorched mackerel tartare, cucumber pickle, nori

Mains

Penne Arrabbiata

Braised beef cheek, parsnip cream, beets, carrots

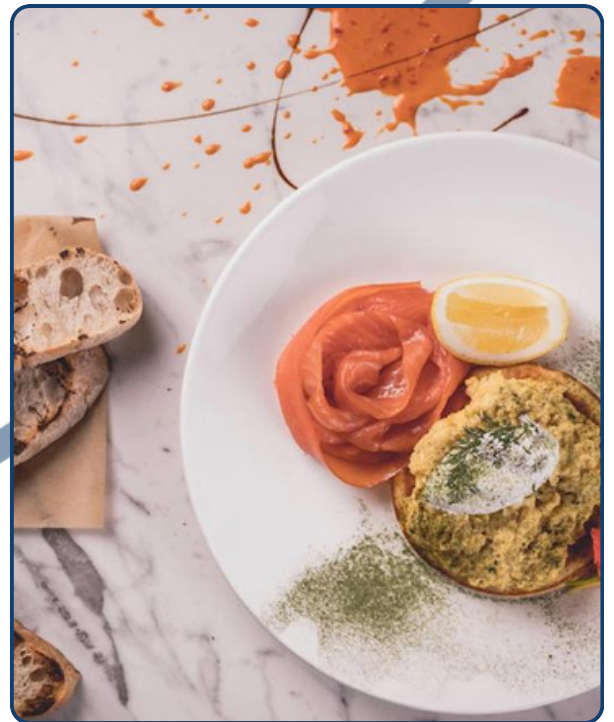
Sides

Arugula, parmesan, lemon vinaigrette

Grilled eggplant, yogurt, sumac, pomegranate

Dessert

Olive oil cake, sheep yoghurt, yuzu



Day 3

Breakfast

Lobster benedict, chilli béarnaise

Crêpes, roasted cinnamon, orange

Lunch

Selection of bread, butter and oils

Starters

Endive & roquefort salad

Chicken fillet satay, cucumber relish

Mains

Stone bass, truffle, citrus cream

Poached chicken, spaghetti squash, chilli

Sides

Watermelon, feta, mint

Grilled asparagus, yellow romesco, roasted hazelnuts

Dinner

Selection of bread, butter and oils

Starters

Steamed mussels, white wine, saffron

Mains

Orecchiette cime di rapa

Venison fillet, beets, chicory, juniper

Sides

Smashed potatoes, garlic, rosemary, Aleppo pepper

Green beans, shallots, lemon, sesame

Desserts

Calamansi posset, toasted citrus marshmallow, caramel coconut flakes, coconut meringue, calamansi powder

Day 4

Breakfast

Caviar blinis with crème fraiche

Belgian Waffles, whipped maple butter

Lunch

Selection of bread, butter and oils

Starters

Grilled calamari, lemon garlic, sriracha mayo

Mains

Aged ribeye, salsa Verde, duck fat potatoes

Aged soy 'KFC' strips, chilli, kimchi mayo

Sides

Red cabbage slaw, cumin, coriander, lime

Quinoa salad, roasted vegetables, herbs, lime dressing

Dinner

Selection of bread, butter and oils

Starters

Oysters mignonette, lemon pearls

Mains

Nasi goreng

Wagyu sirloin steak, black bean, sesame

Sides

Couscous, roasted cauliflower, herbs, lemon

Parsnips, maple syrup, thyme, pistachios

Desserts

Lavender maple panna cotta, black pepper strawberries



Day 5

Breakfast

Curried eggs, heirloom tomatoes, sourdough
Cinnamon brioche French toast, macerated berries

Lunch

Selection of bread, butter and oils

Starters

Heirloom tomato basil bruschetta

Grilled shrimp skewers

Mains

Wild boar pappardelle

Salt baked celeriac, sweet and sour sauce

Sides

Baby carrots, ginger, agave, sesame

Bell peppers, capers, olives, oregano

Dinner

Selection of bread, butter and oils

Starters

Duck liver, sour cherry, puffed rice paper

Mains

½ roasted chicken, morrell, sherry reduction

Red mullet, blood orange escabeche, lobster sauce

Sides

Sautéed kale, garlic, chili flakes, lemon

Baby courgette, pine nut, grapefruit

Desserts

Popcorn creme brulee, caramelised popcorn