

MENU

THE SAUVIGNON TOUCH

MASALA DUSTED CALAMARI

Served on crunchy daikon slaw, apple and lemon verbena vinaigrette, finished with a creamy yuzu emulsion

Steenberg Sauvignon Blanc 2024



STEAK TARTARE

Deconstructed hand chopped grass-fed beef fillet, accompanied by a creamy cornichon and caper dressing, quail egg, melba crisps and pickled salad

Steenberg Barrel Fermented Sauvignon Blanc 2023



VEAL ESCALOPE

Served with preserved lemon, arancini, wild rocket and mangetout salad finished with an artichoke velouté

Steenberg The Black Swan Sauvignon Blanc 2024



LIME CREMEUX

Served with macerated seasonal berries, spicy raspberry sorbet, yuzu gel and crushed meringue

Steenberg Sparkling Sauvignon Blanc



CHOCOLATE TRUFFLE

R895 per person

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Available daily from 12h00 – 15h00 and 18h00 – 22h00

The menu and wine are not changeable.

Please inform your waitron of any allergies or dietary requirements. Not all of the ingredients are listed in the dishes and may contain, not limited to, the following: nuts, dairy, shellfish, gluten, eggs.

EXPERIENCE
THE SENSE OF
SAUVIGNON AT

Tryn



STEENBERG

THE SAUVIGNON TOUCH

Cool Climate Precision. Timeless Elegance.