



GREENHOUSE

To celebrate a decade at Greenhouse restaurant,
Chefs Peter Tempelhoff & Ashley Moss have designed a
decade-spanning commemorative menu for the occasion,
aply called...

TEN

10 years | 10 dishes

*"I have seen many amazing dishes and concepts leave
the Greenhouse kitchen over the past decade, revisiting &
reincarnating the 10 best is an exciting prospect for my team
and me. Having the opportunity to reacquaint our guests,
both old & new, with these prodigal gems is especially rewarding.
This exciting menu represents the best of my ten years behind
the pass; I am very proud of it and am confident that guests will
love these '2.0 versions' as much -or more- than the originals."*

Peter Tempelhoff

TEN

crustacean custard – circa 2014

the butchers bird's pantry – circa 2017

Dainty Bess Pinot Noir MCC, Western Cape

"release the kraken" – circa 2016

Cape Rock 'Asylum', Western Cape

terrine of chicken, mushroom & sweetbreads – circa 2008
chantilly green beans, 5-spiced pear chutney, onion brioche
Buitenverwachting Chardonnay, Constantia

saldanha sea trout 'cuit sous vide' – circa 2010

smoked potatoes, champagne velouté, coconut, dill, prawn
Thorne & Daughters 'Rocking Horse', Western Cape

torched wagyu beef – circa 2015

braised kelp, green romesco, beef tendon, sesame
Vriesenhof Grenache, Piekenierskloof

braai bokkie – circa 2013

mielie pap, carrots, hibiscus jel, erylignii mushroom
High Constantia Cabernet Franc, Constantia

cherries & champagne jelly – circa 2012

chamomile yoghurt sherbet, lemon clotted cream

'camembert' cheese cake – circa 2011

roast pineapple ice cream, pine nut biscotti
Paul Cluver Riesling NLH, Elgin

tree of delights – circa 2009

R 1 350 tasting menu

R 650 wine pairing

A discretionary 12% gratuity will be added to tables of 8 or more.

Greenhouse Restaurant, The Cellars-Hohenort Hotel, 93 Brommersvlei Road, Constantia

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greenhouserestaurant.co.za