



Welcome to our new Levante Restaurant!

Together with Chef Emile and his team, our Levantine kitchen offers a tantalizing journey through the east of the Mediterranean (Turkey, Israel, Palestine to name a few), where traditional recipes meet modern innovation. Savor the rich aromas of Levantine cuisine characterized by light, cosmopolitan, oriental flavours and shared experiences.

With a focus upon tasty vegetables, pulses and oriental spices such as Ras el hanout, cumin and cardamom, Levantine cuisine is a perfect fit for our times.

The exquisite blend of spices go well with Lynx Wines such as Rosé, Shiraz, Viognier & Blanc de Noir. Our winemaker, Pierre, added his suggested pairings below each dish in this menu. Our Levantine dishes & Lynx wines will transport your senses to a world of culinary bliss!

Levante Menu

-Small Plates-

Zucchini Fritters – R130

Deep fried zucchini fritters, spiced-roasted zucchini, mint dressing, saffron butter & garden herbs

Lynx Rosé 2022 – R50

Roasted Butternut – R120

Citrus Roasted butternut, slow roasted ginger tomatoes, lime-mint yoghurt, ginger soy dressing, toasted almonds

Lynx Viognier 2021 – R50

Spiced Fish Cakes – R140

Sweet & spicy homemade fish cakes, spiced lime labneh & bread kachumber salad

Lynx Blanc de Noir 2023 – R50

Lamb Kofta – R150

Spiced lamb koftas, herbed cucumber salad, hummus, spicy lemon, crispy tortilla wrap

Lynx Passion 2019 – R55

-Bigger Plates-

Marinated Lamb – R215

*Marinated & Roasted rack of lamb, citrus minted couscous, char grilled broccoli,
honey & soy glaze, mint yoghurt*

Lynx Shiraz 2019 – R70

Chicken Ras el neni – R180

*Marinated and roasted chicken ballotine, Ras el neni vegetable curry, sumac
onions, pineapple cucumber salsa*

Lynx Rosé 2022 – R50

Fish of the day – R195

*Pepper & pumpkin baked line fish of the day, fried saffron rice pilaf, whipped
sour cream, deep fried capers*

Lynx Viognier 2021 – R50

Mushroom Steaks – R170

*Roasted brown mushrooms, butterbean hummus, homemade smoked
tomato sauce, charred greens*

Lynx Cabernet Sauvignon 2018 – R65

-Sweet Plates-

Hazelnut Roly Poly – R110

Hazelnut sponge, citrus scented custard, candied orange, toasted hazelnuts

Panna Cotta – R100

Lemongrass coconut panna cotta, blanc de noir - berry consomme, macerated berries

Labneh Cheesecake – R120

Deconstructed Labneh cheesecake, candied peaches, lemon syrup and vanilla ice cream

Our Lynx Blanc de Noir pairs well with all these desserts!

All the best from Chef Emile and the entire Lynx Team.

A discretionary service charge of 10% is added to all bills.