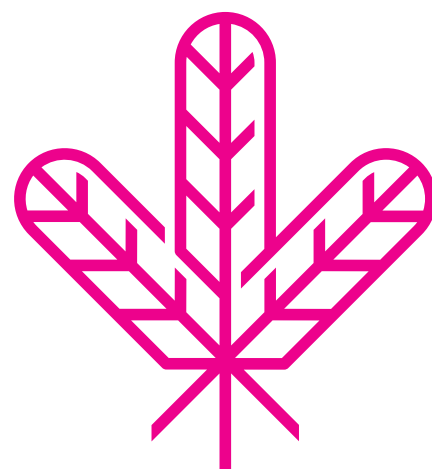




PLUME



A JOURNEY

THROUGH OUR PLUME MENU

Plume is The Palace's signature jazz lounge, offering contemporary tapas cuisine, exceptional wines, and live jazz entertainment in an elegant, intimate setting.

Elevate your journey with The Caviar Experience - a curated selection of Oscietra, Beluga and Kristal caviar, traditionally served with luxurious accompaniments and perfectly paired with champagne.

For a complete experience, we recommend 5-7 tapas per person enjoyed with our curated pairings.

Ease into the night – indulge, share, savour.

Curated Pairings

Dom Pérignon - Brut

R 16 000

Laurent-Perrier - La Cuvée

R 3 800

Simonsig - Kaapse Vonkel

glass R 200 | bottle R 950

African Sunset

grey goose • passionfruit orange vanilla puree • strawberry puree • dehydrated orange garnish

R 300

The Palace Caviar Collection

Beluga Caviar

the pinnacle of caviar luxury, with large delicate pearls, a creamy texture and an exceptionally long finish.

15g

R 3300

Oscietra Caviar

nutty, buttery and elegantly balanced with medium-sized golden pearls.

15g

R 2400

Kristal Caviar

refined and complex with firm pearls and a clean mineral finish.

10g

R 1990

Presented with your choice of accompaniments

palace accompaniments

smoked salmon tartare
cured egg yolk
preserved lemon
cornichons
crispy shallots
yuzu crème fraîche

classic accompaniments

warm blini
toasted brioche
cultured crème fraîche
chopped chives
finely diced shallots
baby capers

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Curated Pairings

Cloudy Bay - Sauvignon Blanc

R 3 950

Hamilton Russell - Chardonnay

R 2 050

Ghost Corner - Sauvignon Blanc

glass R 200 | bottle R 800

Emerald Jungle

gin • elderflower lime green tea • lime • minty leaves • bitters • cucumber ribbon

R 300

Cold Tapas

Jamón Ibérico

pecorino mousse, roasted fig, pine nuts, aged balsamic reduction, rocket (D, N, P)

R 405

West Coast Oyster Trio

oscietra caviar, green apple granita, blood sorrel, miso glaze, black garlic emulsion, crispy chicken skin, burnt lemon ash, oyster tartare, avocado & dill mousse, pickled fennel, yuzu vinaigrette (S, G, F)

R 205

Yellowfin Tuna

aged soy, avocado, kombu, osciembra caviar (F, G, S)

R 135

Asparagus & Brown Butter

cured egg yolk, brown butter hollandaise, wild salmon caviar, chive blossom (D, E, F)

R 125

Burrata & Nectarine

smoked nectarine, pistachio & black garlic praline, thyme honey, basil (D, N)

R 120

Crocodile Carpaccio

smoked avocado crema, mango atchar, roasted pine nut praline, pickled cucumber, preserved lemon dressing (D, N)

R 105

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Curated Pairings

Domaine Belargus Les Quarts - Grand Cru

R 3 950

Hamilton Russell - Chardonnay

R 2 050

Paul Cluver - Chardonnay

glass R 250 | bottle R 1 000

The Lost City

don julio • rooibos • lime • pineapple roasted coconut puree • dehydrated pineapple garnish • pineapple coconut powder on rim

R 300

Hot Seafood Tapas

Coal Roasted Abalone

sake & miso glaze, black garlic emulsion, sea asparagus, kombu & sesame dressing (SS, G, E, F)

R 445

Butter Poached Lobster

cauliflower puree, charred baby leek, pickled dates, lobster bisque espuma, pangrattato (F, D, G)

R 220

Patagonian Squid

tom yum emulsion, lime, sea herbs, shiso (F)

R 150

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Curated Pairings

Waterford Estate - The Jem

R 8 250

Waterford - Kevin Arnold Shiraz

R 1 500

Glenelly - Syrah

glass R 200 | bottle R 800

Ivory Ember

bulletin bourbon • lime • hybrid yuzu • orange bitters • dehydrated orange garnish

R 300

Hot Meat Tapas

Beef Wagyu Tataki

fermented enoki mushrooms, garlic & balsamic, kimchi, yuzu roasted pear, gochujang & lime dressing (G, SS)

R 575

Confit Pork Belly

white miso caramel, apple gel, charred baby gem, pork crackling pangrattato, spring onion dressing (P, G)

R 145

Misoyaki Chicken

sweetcorn custard, smoked potato pave, pickled daikon, aji amarillo emulsion (E, G, D)

R 120

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Curated Pairings

Domaine Jamet - Côtes du Rhône Blanc

R 3 650

Alheit Vineyards - Cartology

R 2 050

Brookdale Mason Road - Chenin Blanc

R 800

Emerald Jungle

gin • elderflower lime green tea • lime • minty leaves • bitters • cucumber ribbon

R 300

Hot Vegetarian Tapas

Charred Tenderstem Broccoli

sesame & miso emulsion, preserved lemon, toasted almonds, yuzu dressing (N, SS, G)

R 150

Potato Mille-Feuille

artichoke velouté, truffle crème fraîche, smoked leek ash, chive (G, D)

R 110

Curated Pairings

Domaine Belargus Les Quarts - Grand Cru

R 3 950

Hamilton Russell - Pinot Noir (hemel-en-aarde)

R 2 150

Hamilton Russell - Chardonnay

R 2 050

The Lost City

don julio • rooibos • lime • pineapple roasted coconut puree • dehydrated pineapple garnish • pineapple coconut powder on rim

R 300

Mains

Herb Crusted Lamb Saddle

confit lamb shoulder croquette, pommes puree, smoked baba ganoush, heritage carrots, kalamata olive crumb, lamb jus (D, E, G)

R 740

Beef Rib Eye

potato mille-feuille, king oyster mushroom, black garlic glaze, bone marrow bordelaise (D)

R 585

Seafood Paella

squid ink rice, line fish, prawns, mussels, calamari, saffron aioli, roasted pepper and fennel salad (F, E)

R 320

Baby Chicken Ballontine

smoked chicken mousse & mushroom stuffing, sweetcorn royale, charred baby leeks, roasted baby carrots, truffle jus (D, E, G)

R 290

Roasted Aubergine

smoked tomato sofrito, whipped feta, preserved lemon gel, toasted pine nuts, confit shallot, capers, basil oil (D, N)

R 245

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Curated Pairings

Dom Pérignon - Brut

R 16 000

Moët & Chandon - Rosé Impérial

R 3 600

Reichsgraf von Kesselstatt Josephshöfer Riesling - Kabinett

R 2 350

Dark Rum Martini

Espresso • Kahlua • Rum

R 225

Dessert Trolley

R 110 per dessert

Chocolate Cremeux

salted caramel, cocoa nib crumble, chocolate tuile (D, E, G)

White chocolate & lemon olive oil cheesecake

baked cheesecake, passion fruit curd, roasted coconut flakes (D, E, G)

Tiramisu

espresso soaked sponge, mascarpone cream, cocoa crumble, coffee tuile (D, E, G)

Churros

dark chocolate sauce, dulce de leche (D, E, G)

Custard Tart

burnt honey custard, whipped mascarpone, honeycomb (D, E, G)

Raspberry & Pistachio Délice

pistachio dacquoise, raspberry crèmeux, Madagascan vanilla mascarpone, raspberry gel, pistachio praline, fresh raspberries, caramelized pistachios (GF, D, E, N)

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Curated Pairings

Château Pontet-Canet

R 12 000

Rupert & Rothschild - Baron Edmond

R 1 350

Boschendal 1685 - Merlot

R 800

Old Fashioned

jack daniels • sugar syrup • angostura

R 175

Cheese Trolley

A refined selection of South African and international cheeses, paired with artisanal accompaniments, water biscuits and crackers.

Dairy Free R250 per 100g

Fauxmage Gorgonzola | Fauxmage Olive & Rosemary Chevre

R140 per 100g

Dalewood Fromage Wineland Truffle Brie | Langbaken Karoo Blue

V.S.O.C Black Label Aged Gouda | Klein River Standford

Gruberg Gruyere | Bavarian Gorgonzola

Your cheese selection is complemented by a choice of five accompaniments from our curated trolley selection.

Honeycomb · Fig Preserve · Truffled Honey · Tomato & Chilli Jam

Fresh Grapes · Cornichons · Compressed Pears

Pistachio Praline · Smoked Almonds · Candied Pecans

Charcoal Lavash · Rosemary Grissini

Assorted Crackers · Water Biscuits

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