



is hosting a

# SALT

## pop-up dinner

E-mail [bookings@onenineone.co.za](mailto:bookings@onenineone.co.za) to book

Amuse-bouche

Truffle-and-red-onion-marmalade infused goat's cheese ball, deep-fried with salted panko crumbs served with a beetroot sorbet

Starter

Pan seared duck breast served with prawn satay, chili jam, spring onion dressing and chicken liver pate

Main

Dukkha-spiced venison loin served with wilted baby spinach, garlic and onion puree, venison fillet sashimi, charred onions, gooseberries and gooseberry atchar

Dessert

Chocolate bar with chocolate mousse, coconut jelly, ginger crumble and salted sesame seed ice cream