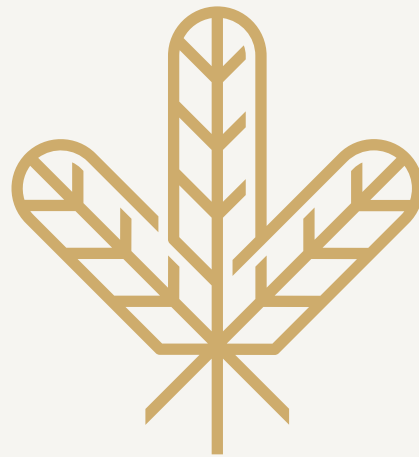




THE PLUME

J A Z Z L O U N G E

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 16000

LAURENT-PERRIER - LA CUVÉE

R 3800

SIMONSIG - KAAPSE VONKEL

glass R 200 | bottle R 950

AFRICAN SUNSET

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

R 300

ALLERGEN KEY

G = GLUTEN / D = DAIRY / E = EGG / S = SOY / M = MUSTARD / N = NUTS / SS = SESAME SEEDS / F = FISH OR SHELLFISH / P = PORK

THE PALACE CAVIAR COLLECTION

OSCIETRA CAVIAR

nutty, buttery and elegantly balanced with medium-sized golden pearls. (15g)

R 2400

BELUGA CAVIAR

the pinnacle of caviar luxury, with large delicate pearls, a creamy texture and an exceptionally long finish. (15g)

R 3300

KRISTAL CAVIAR

refined and complex with firm pearls and a clean mineral finish (10g)

R 1990

PRESENTED WITH YOUR CHOICE OF ACCOMPANIMENTS

CLASSIC ACCOMPANIMENTS

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

PALACE ACCOMPANIMENTS

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

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CURATED PAIRINGS

CLOUDY BAY - SAUVIGNON BLANC

R 3950

HAMILTON RUSSELL - CHARDONNAY

R 2050

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

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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, oscietra 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 3950

HAMILTON RUSSELL - CHARDONNAY

R 2050

PAUL CLUVER - CHARDONNAY

glass R 250 | bottle R 1000

THE LOST CITY

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

R 300

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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 8250

WATERFORD - KEVIN ARNOLD SHIRAZ

R 1500

GLENELLY - SYRAH

glass R 200 | bottle R 800

Ivory Ember

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

R 300

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HOT MEAT TAPAS

BEEF WAGYU TATAKI

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

R 575

MISOYAKI CHICKEN

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

R 120

CONFIT PORK BELLY

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

R 145

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CURATED PAIRINGS

DOMAINE JAMET - CÔTES DU RHÔNE BLANC

R 3650

ALHEIT VINEYARDS - CARTOLOGY

R 2050

BROOKDALE MASON ROAD - CHENIN BLANC

R 800

EMERALD JUNGLE

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

R 300

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HOT VEGETARIAN TAPAS

POTATO MILLE-FEUILLE

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

R 110

CHARRED TENDERSTEM BROCCOLI

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

R 150

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DOMAINE BELARGUS LES QUARTS - GRAND CRU

R 3950

HAMILTON RUSSELL - PINOT NOIR (HEMEL-EN-AARDE)

R 2150

HAMILTON RUSSELL - CHARDONNAY

R 2050

THE LOST CITY

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

R 300

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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 16000

MOËT & CHANDON - ROSÉ IMPÉRIAL

R 3600

REICHSGRAF VON KESSELSTATT JOSEPHSHÖFER RIESLING - KABINETT

R 2350

DARK RUM MARTINI

Espresso • Kahlua • Rum

R 225

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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 12000

RUPERT & ROTHSCHILD - BARON EDMOND

R 1350

BOSCHENDAL 1685 - MERLOT

R 800

OLD FASHIONED

jack daniels • sugar syrup • angostura

R 175

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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 Stanford
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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