Plume at The Palace reopens with new textures menu

Influenced by South Africa's cosmopolitan restaurant hubs, the reopening of The Palace's Plume restaurant includes a new menu that invites the exploration of diverse textures and indigenous flavours paired with proudly South African wines.

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The reopening of Plume is part of the reinvention of Sun City's culinary landscape. With over 30 restaurants, Sun City caters to all tastes and has something for everyone. Sun City has now created several signature restaurants. Amongst the new or refurbished signature restaurants are the Bocado at the Cascades, Legends at Soho and The Brew Monkey at the Valley of Waves.

Created by the award-winning sommelier, Marie Manyoha and executive sous chef, Robin Brophy, the new menu takes guests through a six-stage meal journey designed to entice senses, with a wine pairing for each stage, carefully picked by Manyoha to compliment the textures, flavours and aromas of the food.

"We are delighted to introduce the re-imagined Plume, where dining is an experience for the senses, a place to entice your eager palate and indulge your inquisitive mind," says Brandon Govender, The Palace food and beverage manager.

The Plume Textures menu is a set experience, starting with an Amuse Bouche, fittingly called 'Camps Bay Holiday', comprising beetroot and cream cheese *espuma*, ethically sourced caviar on Mother of Pearl, seawater gel, tomato soil and flavour scallops.

For starters, there is 'Textures Corn Salad', a dish which consists of pannacotta dust that has been jellified, popped and grilled.

The first main course is olive poached salmon served with balsamic jelly, salmon confit, pea puree and crisp sweet potato scales. This provides an uplifting prelude to the second main course of ribeye log, potato puree, rainbow root vegetables and Turkish delights. Tastes and textures continue with a strawberry, mango and salted chocolate, before culminating with port and cheese.

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