

# A Western Cape Food Journey

URCHIN RESTAURANT

AT HYATT REGENCY CAPE TOWN

“In the heart of the Western Cape, a legacy endures, a cuisine born of farmers’ toil, fishermen’s courage, and a mother’s loving hand. A spirit of community weaves every story, carrying the essence of land and ocean, memory, love, and the promise of tomorrow.”

By Chef Marcus Gericke

## ‘Voorhappie’

**Snoek, Meebos, Curry Leaf** <sup>(G,D,E)</sup>

A trip to Kalk Bay always excites me as we get to spend time with Aunty Feral. Selecting our own snoek is a highlight for our daily prep. Sea to table, the freshest available.

## Bread

**Bread, Jam, Farm Butter, Fynbos Oil** <sup>(G,D)</sup>

The oldest recorded recipe for brown bread is from Stellenbosch (so we were told on our road trip by a local), and naturally our butter partner, San Gabriel, came to mind for this course. A staple and basic developed with Chef Marcus’s sourdough starter, Pete, who is now 20 years old. It’s an emotional and comforting experience.

## ‘Beginbord’

**Crayfish** <sup>(S,S)</sup>

The beautiful shores of Paternoster really inspired us to keep it simple and elegant.

## Cold Starter

**Pickled Fish, Radish, Flowers, Cape Malay Sauce** <sup>(S,D)</sup>

A yearly traditional dish that we want to showcase on a global scale, using a local recipe for inspiration, spicy, acidic and fresh, everything needed to create a really balanced dish from start to finish.

## Warm Starter

**Braised Oxtail, Samp and Fynbos Atchar** <sup>(D)</sup>

A local favourite, a braised stew which finds its way into many South African homes all year round, which we would love to showcase in its purest form, with a touch of freshness.

## Main

**Lamb Chops, Onion, Coriander, Tomato Bredie Sauce** <sup>(D,N)</sup>

Over the flame as a traditional braai should be. Bringing together not only a classic pairing of Karoo lamb and tomato bredie, but also finding balance in the pickled onions and freshness of the coriander.

## Pre-Dessert

**Milk Tart, Vanilla, Vrugte Ysblokkie** <sup>(D,E,G)</sup>

Bringing the puzzle pieces of all of our cultures, experiences and tastes into one piece.

## Dessert

**Malva Pudding, Sago, Custard** <sup>(D,E,G)</sup>

A stalwart dessert in Western Cape, warm, hearty and comforting, embodied in a new light.

## ‘Padkos’

**Peppermint Crisp Tart, Hertzoggie, Klapperys** <sup>(D,E,G)</sup>

Before you hit the road.

## 9-Course Tasting Menu

R1,627 Per Person

**Allergens: G–Gluten D–Dairy E–Egg S–Shellfish S–Seafood N–Nuts V–Vegetarian**

Please be advised that all dishes are prepared in a kitchen where allergens are present. While all efforts are made to accommodate dietary requirements, we cannot guarantee the absence of trace allergens in any menu. Prices are inclusive of VAT at 15%. Urchin is a non-smoking restaurant.