



A LA CARTE
MENU

BREAKFAST

SERVED DAILY FROM 7H00 – 11H30

PASTRY BASKET - D - G 155

Pastry basket served with jams, honey, marmalade and butter.
Toast basket with your choice of white, brown, whole wheat or rye bread.

CROQUE MADAME - D - E - P 175

Brioche sandwich filled with mustard, Emmental, Gruyère and Gypsy ham topped with sauce mornay and a fried egg. Served with fries and a rocket and pickled red onion salad.

SMOKED SALMON QUINOA BOWL - N - GF - D - E 230

Poached egg, avocado, cottage cheese, mixed seeds and greens.

HOT BREAKFAST - D - E - P 210

Your options include: fried, poached or scrambled eggs served with pork or beef sausage, and bacon (optional) and a toast basket, with your choice of white, brown, whole wheat, sourdough or rye bread.

Espresso	45
Double espresso	50
Americano	45
Decaffeinated single espresso or americano	45
Filter coffee	60
Filter coffee pot for two	75
Cappuccino	50
Latté	55
Hot chocolate	60
Mocha	45
Macchiato	45
Iced coffee	60
Fresh juice	65

V - vegetarian | **N** - nuts | **F** - fish | **S** - shellfish
GF - gluten free | **D** - dairy | **E** - egg | **G** - gluten
P - peanut * | - can be made vegan





LUNCH AND DINNER

SERVED DAILY FROM 12H00 – 14H00 AND 18H00 – 22H00


SOUPS

- MUSHROOM SOUP** - V - D 125
With cream and chives served with herb croutons.
- ROASTED TOMATO SOUP** - V - D - * 125
With cream served with herb croutons.
- SPICED BUTTERNUT SOUP** - VG - GF 125
With with coconut cream.
- CHICKEN AND VEGETABLE BROTH** 125
- SOUP OF THE DAY** 125
Served with homemade bread.
Please consult your waiter for more information.

SALADS

- CAESAR SALAD** - F - E - D - G - * 175
Baby gem lettuce, garlic croutons, shaved Parmesan, with Caesar dressing.
- COBB SALAD** - D - E 175
Iceberg, grilled chicken, egg, avocado, bacon, tomato, blue cheese and lemon and herb dressing.
- GRILLED VEGETABLE SALAD** - VG - GF 175
Hummus, rocket, sun dried tomatoes, olive & caper vinaigrette.
- ROASTED BUTTERNUT QUINOA SALAD** - V - N - GF - D - * 140
Millet, sunflower seeds, sesame, cashew nuts, goji berries, dried cranberries, apple, feta, parsley, spring onions, sprouts and pea shoots.
- GREEN SALAD** - N - D - V - * 175
Rocket, baby gem lettuce, broccoli, cucumber, green beans, mangetout, baby marrow, avocado, toasted sunflower seeds with a herb yoghurt dressing.

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STARTERS

- BEEF CARPACCIO** - *D* 175
Fresh lemon, rocket, Parmesan, black pepper, olive oil.
- PARMA HAM** - *GF* 220
With melon.
- FRESH SALDANHA BAY OYSTERS 6 / 12** - *S* 195 / 325
With traditional accompaniments.
- CEVICHE** - *F - GF* 165
Please consult your waiter for more information.
- AVOCADO RITZ** - *SF - E - GF* 230
Prawns, Marie Rose dressing and sauce vierge.
- SMOKED SALMON** - *N - F - D - G* 190
Horseradish cream with a caper and fennel salad served with toasted seed bread.
- SELECTION OF LOCAL CHEESE** - *N - D* 190
Preserves, bread and biscuits.
- CHARCUTERIE PLATTER** - *N - D - G* 195
Selection charcuterie, roasted bone marrow, chicken liver parfait, home made breads and pickles.
- SPINACH AND FETA QUICHE** - *D - E - G* 135
Crème fraîche, sun dried tomato, rocket and pickled onion salad.
- CHICKEN LIVER PARFAIT** - *D - E - G* 125
With home made breads and pickles.

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SANDWICHES AND WRAPS

Served with a choice of fries, potato wedges or a side salad.

- CHEESE BURGER** - *D - G* 195
100% pure beef, home-made toasted sesame bun, tomato, lettuce, red onion, mature cheddar, pickled cucumber, brinjal and tomato chutney.
- VEGETABLE BURGER** - *D - VG - V - G* 180
Mushroom and vegan cheese, pickled cucumber, tomato, rocket, brinjal and tomato chutney, toasted sunflower charcoal bun (black beans, sweet potato, mushrooms and chickpeas).
- HOME-MADE BRISKET ON SOURDOUGH SANDWICH** - *D - G - G* 175
Slow roasted tomato, mustard, pickles, rocket, Emmental.
- GRILLED CHICKEN WRAP** - *D - G* 175
Lettuce, coleslaw, pineapple, pickled cucumber, cheddar, avocado.
- FALAFAL AND VEGETABLE WRAP** - *D - G - V - ** 170
Lettuce, coleslaw, pineapple, pickled cucumber, avocado and yogurt.
Served with fries, potato wedges or a side salad.
- CLUB SANDWICH** - *D - G* 195
Sliced chicken breast, bacon, avocado, tomato, cheddar cheese, mayonnaise and iceberg lettuce, on white, brown or whole wheat bread.
- CROQUE MADAME** - *D - E - G* 175
Brioche sandwich filled with mustard, Emmental, Gruyère and Gypsy ham topped with sauce Mornay and a fried egg.
Served with a rocket and pickled red onion salad.

GRILLED

- BEEF SIRLOIN (300G)** - *D* 320
- CHICKEN BREAST** - *D* 190
- LAMB CUTLET (4)** - *D* 360
- OSTRICH FILLET (250G)** - *D* 330

Served with sautéed brown mushrooms - *D* -, creamed spinach - *D* -, slow roasted tomato with a choice of fries, mashed potatoes, potato wedges or a side salad.
With a choice of cheese, mushroom or pepper sauce.



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MAINS

HONEY MUSTARD GLAZED PORK NECK - *D* 225
Chorizo and watercress mash potato, tender stem broccoli.

SPAGHETTI AGLIO E OLIO - *V - VG - G* 160
With chilli and garlic
Or
Aglio e olio with baby marrow, carrots, chilli garlic and prawns. - *S - G* 295

MUSHROOM RISOTTO - *V - D - ** 230

GRILLED PRAWNS 6EA - *S - D* 480
With a garlic lemon butter, sautéed greens and rice.

RICOTTA RAVIOLI - *V - N - D - G* 220
With sage, sautéed spinach, Parmesan, toasted nuts and seeds.

DURBAN CHICKEN CURRY - *D - ** 240
With basmati rice, poppadoms, sambals, potato samoosas and roti.

MUSSELS - *S - D - G* **FULL HALF**
265 195
Steamed mussels finished with white wine and garlic.
Served with fries and toasted sourdough bread.

SOLE MEUNIERE - *F - D - G* 310
Fine beans, parsley, lemon and new potatoes.

FISH OF THE DAY - *F - D - G* 260
With stir-fried greens, lemon butter sauce.
Please consult your waiter for more information.

CHICKEN RAMEN - *F* 185
Baby spinach, sweet corn, shitake, pak choi, mung bean sprouts, spring onion.

SIDE ORDERS

Side fries 70
Mixed side chef salad 85
Potato wedges 70
Roasted butternut 50
Mixed buttered vegetables 70
Fried sweet potato 50
Cauliflower 50
Steamed broccoli 50
Corn on the cob 50

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DESSERT

- VANILLA BEAN CRÈME BRÛLÉE** - *D - G - E* 115
With mixed berry salad, sorbet and shortbread.
- MALVA PUDDING POT** - *D - G - E* 115
With a home made vanilla bean ice cream and orange preserve.
- BAKED CHEESECAKE** - *D - G - E* 90
Served with chantilly cream and berry salad.
- CAKE OF THE DAY** - *D - G - ** 80
Please consult your waiter for more information.
- SCONES (THREE)** - *D - G* 95
Served with chantilly cream cream, jam and grated cheese.
(clotted cream on request)
- CHOCOLATE TART** - *D - E* 95
Served with chocolate sauce and homemade vanilla ice cream.
- HOMEMADE ICE CREAM SELECTION** - *D - E* 105
Please consult your waiter for more information.

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SPARKLING CREATIONS

- PLANET PASSION** 190
Our signature mix of Stolichnaya raspberry vodka with fresh passion fruit and raspberry purée, charged with sparkling wine and crowned with Chambord black raspberry liqueur.
- APEROL SPRITZ** 150
Aperol, charged with sparkling wine and a dash of soda.
- BELLINI** 160
Classic blend of white peach purée and chilled sparkling wine.
- MIMOSA** 120
Classic blend of orange juice and chilled sparkling wine.

CLASSIC COCKTAILS

- MANHATTAN** 95
Bourbon whiskey, served with dry and red Martini, a dash of Angostura bitters, stirred and poured on the rocks.
- NEGRONI** 120
Wixworth dry gin, red vermouth and Aperol served on ice.

LONG DRINKS

- MAI TAI** 120
Pineapple and orange juice, mint, Havana Blanco and Anejo rum, Giffard cinnamon syrup and a dash of grenadine.
- LONG ISLAND ICE TEA** 130
Five white spirits - vodka, tequila, white rum, gin and triple sec topped with Coca Cola.
- MINT JULEP** 120
Jack Daniel's whiskey, fresh mint, sweet and sour mix, shaken and served on ice.

MARTINIS

- 007 MARTINI** 120
Martini dry and Stolichnaya, served with a trio of olives - shaken not stirred.
- BOMBAY BLUSH** 140
Bombay gin and a dash of apple juice.
- CUCUMBER** 185
Hendrick's gin, dry vermouth and fresh cucumber.
- GREY GOOSE** 195
Grey Goose vodka, dry vermouth and a trio of olives.

