



Cool, chic, yet timelessly elegant, Planet Bar buzzes year round with well-heeled Capetonians sipping sundowners or pre-dinner Champagne.

The bar's stylish celestial décor and cosy seating create an intimate ambience.

Whether you're people watching from the terrace in summer or curling up by the fire with a glass of red in winter, this is the place to be.

Enjoy our finest selection of extensive French Champagne and South African Méthode Cap Classique.

We offer a vast variety of top South African wines capturing the essence of our local offering, and we also have an exclusive International wine selection for the connoisseur.

Our operating hours are daily from noon to 2am.

No Corkage Policy:

Each wine was carefully selected with sufficient choice & variety, we therefore do not allow any consumption of private beverages, wines or Champagnes not listed on our Planet Bar and Lord Nelson Restaurant wine list.

All prices are quoted in ZAR, Vat. Inclusive

PLANET BAR SNACKS

served daily from 12h00 – 22h00

COLD SNACKS

Oysters - S	½ doz (6)	195
with traditional accompaniments	dozen (12)	325
Biltong and Droë-wors		135
Brinjal 'Biltong'		60
Crudités, hummus lentil crisp and falafel - V		65
Caviar		SQ
served with potato blinis, egg, chives, onion and sour cream		
Giant green olives - V		80
Saucisson Sec		85
Smoked line fish pate, apricot chutney and vetkoek - F		60
Smoked salmon and cream cheese on potato blini - F, D		80

WARM SNACKS

Prawn tempura - F, D		120
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SNACK PLATTER

select any four items from the selection below		240
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SNACK SELECTION:

Cheese and corn samoosas - V		65
Tender stem broccoli grilled or tempura and aioli - V, D		65
General Tso's chicken wings		65
Southern fried chicken with blue cheese dressing - D		65
Jalapeño and cheese croquettes - D		65
Mushroom empanadas - V		65
Mini ostrich skewer with peri-peri		65
Cheese grillers with mustard and parmesan dressing - D		65
Lamb koftas with smoked brinjal chutney		65
Grilled boerewors with chakalaka		65
Fried artichokes with aioli and lemon - V, D		65
Masala roasted cauliflower with nut and seeds - N		65

SALADS

Chef's salad - V, N, D		175
salted red onion, marinated mushrooms, slow roasted tomato, parmesan and toasted pine nuts		
Ice berg wedge - N, D		175
crispy bacon, cocktail tomato, walnuts, rocket served with blue cheese dressing		
Caesar salad - F, E, D, G		175
baby gem lettuce, garlic croutons, shaved parmesan and a Caesar dressing		

SANDWICHES, WRAPS, BURGERS & PIZZA

All served with a choice of fries, potato wedges or side salad

Cheese Burger - D		195
100% pure beef, home-made toasted sesame bun, tomato, lettuce, red onion, mature cheddar, pickled cucumber, brinjal and tomato chutney		
Vegetable Burger - V		180
Mushroom and Vegan cheese, pickled cucumber, tomato, rocket, brinjal and tomato chutney, toasted sunflower charcoal bun (black beans, sweet potato, mushroom, chickpeas)		
Home-Made Brisket on Sourdough Sandwich - D, G		175
Sun dried tomato, mustard, pickles, rocket, Emmental.		
Grilled Chicken Wrap - D, G		175
Lettuce, coleslaw, pineapple, pickled cucumber, cheddar, avocado.		
Falafel & Vegetable Wrap - D, G, V		160
Hummus, smoked brinjal chutney, rocket, yoghurt		

V - vegetarian | N - nuts | F - fish | S - shellfish | GF - gluten free | D - dairy | E - egg | G - gluten

Club Sandwich – D, G Sliced chicken breast, bacon, avocado, tomato, cheddar cheese, mayonnaise and iceberg lettuce, on white, brown, sour dough or whole wheat bread.	195
BBQ Pork neck sliders (3) Steamed bun, pickled cucumber & sprout salad, soya miso glaze	135
Southern fried chicken sliders (3) - D Mini sesame rolls with coleslaw	135
Smoked salmon tartine (3) – F, D, G on toasted seed bread with avocado and cottage cheese topped with a caper & fennel salad	195
Pepperoni pizza	175
Artichoke, olive, anchovy Pizza - F	175
Curried Chicken Pizza	175

GREAT FOR SHARING

Selection of local cheeses – D, N, G preserves, bread and savoury biscuits	190
Cut beef sirloin (300g) - D cut strips of flame grilled rare beef sirloin with chimichurri, onion rings and aioli served with fries, wedges or a chef's salad	320
Spicy nachos – V, D, G sour cream, avocado, cheddar, tomato, jalapeño add chicken	165 210
Fish and chips - F, D Batons of line fish crispy fried with mushy peas, tartare sauce	140
Charcuterie platter - G selection charcuterie, roasted bone marrow, chicken liver parfait, home-made breads and pickles	195

DESSERTS

Selection of Mini tea petit fours (5 ea.)	90
Portion of scones – D, G Served with chantilly cream, jam and grated cheese. (clotted cream on request)	95
Vanilla bean crème brûlée – D, G, E With mixed berry salad, homemade sorbet and shortbread finger	115
Malva pudding pot – D, G, E Served with homemade vanilla ice cream and orange preserve	115
Belmond Mount Nelson baked cheesecake – D, G Served with chantilly cream and berry salad	90
Selection of seasonal slice fruit - E Served with homemade sorbet of the day	115
Homemade ice cream selection – D, E Please consult your waiter for more information	105

CHAMPAGNE

*"I drink it when I'm happy and when I'm sad. Sometimes I drink it when I'm alone.
When I have company, I consider it obligatory. I trifle with it if I'm not hungry and drink it when I am.
Otherwise, I never touch it - unless I'm thirsty."*

- Lilly Bollinger -

Owner of Bollinger Champagne from 1941-1971

	Class	Bottle
BILLECART-SALMON, Mareuil-sur-Ay		
Billecart-Salmon, Brut Reserve		2,400
Billecart-Salmon, Rosé		3,600
Billecart-Salmon, Cuvée Nicholas François Billecart, 2002		6,500
Billecart-Salmon, Blanc de Blanc Grand Cru		3,650
Billecart-Salmon, Cuvée Elizabeth-Salmon, Grand Cru		7,500
BOLLINGER, Ay		
Bollinger, Rosé		3,150
DOM PÉRIGNON, Epernay		
Dom Pérignon, Cuvée Brut, 2009		6,850
Dom Pérignon, Cuvée Brut Rosé, 2005		11,500
Dom Pérignon, Plénitude 2 (P2)		12,500
KRUG, Reims		
Krug, Grande Cuvée		8,000
Krug, Rosé		10,500
Krug, 2004		10,000
LAURENT-PERRIER, Tours-sur-Marne		
Laurent-Perrier, La Cuvée Brut		1,750
Laurent-Perrier, Cuvée Rosé		3,050
MOËT & CHANDON, Epernay		
Moët & Chandon, Imperial Brut	375	1,850
Moët & Chandon, Imperial Brut, 2009		2,950
RUINART, Reims		
'R' de Ruinart, Brut	550	2,300
Ruinart, Blanc de Blancs		3,200
Ruinart, Rosé		2,950
Dom Ruinart, Blanc de Blancs		7,950
Dom Ruinart, Rosé		10,500
TAITTINGER, Reims		
Taittinger, Brut Reserve, Reims		1,850
Taittinger, Brut Millesieme, 1998		6,000
VEUVE CLICQUOT, Reims		
Veuve Clicquot, Vintage 2008		3,200
Veuve Clicquot, Rosé		2,650
Veuve Clicquot, 'Yellow Label', Brut 750ml	435	2,150
Veuve Clicquot, Rich		2,800
Veuve Clicquot, Rich Rosé		2,950
AUTRES MAISONS de CHAMPAGNES		
Follet-Ramillon, Spécial Brut	260	980
Montaudon, Brut Réserve Première, Reims		650
Jacquart, Mosaïque Brut, Reims		1,470
Jacquart, Mosaïque Rosé, Reims	350	1,470
Champagne Barons de Rothschild, Brut, Reims		1,500
Nicholas Feuillatte, Sélection Brut, Chouilly	400	1,600
Tribaut, Brut Rosé, Romery		950

*Special vintages are available in limited quantities only

MÉTHODE CAP CLASSIQUE BRUT VINTAGE	Glass	Bottle
Aurelia, Brut, 2016	160	580
Avondale, Blanc de Blanc Brut, 2011		950
Steenberg '1682', Chardonnay Brut, 2013		680
Boschendal, Grand Cuveé, 2013		950
Genevieve, Brut, 2014	220	850
Graham Beck, Brut Zero, 2012		1,150
MÉTHODE CAP CLASSIQUE BRUT NON - VINTAGE		
Villiera, Tradition Brut	130	470
Pierre Jourdan, Brut		450
L'Ormarins, Brut	120	500
Môreson, Solitaire Brut	145	650
Boschendal, Brut	130	530
Le Lude, Brut	160	760
Graham Beck, Brut		600
MÉTHODE CAP CLASSIQUE ROSÉ NON-VINTAGE		
Kleine Zalze, Brut Rosé		420
Villiera, Tradition Brut Rosé		470
Pongracz, Rosé		490
Pierre Jourdan, Cuveé Belle Rosé		450
Graham Beck, Brut Rosé		600
Boschendal, Brut Rosé	130	530
Le Lude, Rose	160	760
Steenberg '1682', Pinot Noir Brut		780
CHENIN BLANC		
Truter Family, Taste, Chenin Blanc, 2019		180
Boschendal, Rachel's, Chenin Blanc, 2018		260
Miles Mossop, Intro, Chenin Blanc, 2018		410
Waterford, Pecan Stream, Chenin Blanc, 2018	100	290
SAUVIGNON BLANC		
Spier, Sauvignon Blanc, 2019		280
L'Avenir, Far & Near, Sauvignon Blanc, 2019		290
Granger Bay, Sauvignon Blanc, 2019		295
Flagstone, Poetry, Sauvignon Blanc, 2018		270
Quando, Sauvignon Blanc, 2019	100	320
Neil Ellis, 'Groenekloof', Sauvignon Blanc, 2018	130	400
Iona, Sauvignon Blanc, 2019	140	560
Tokara, Reserve Collection, Elgin Sauvignon Blanc, 2018		520
CHARDONNAY		
Glen Carlou, Chardonnay, 2019	115	420
De Wetshof, Finesse, Chardonnay, 2018	140	520
Lieben, Chardonnay, 2017	210	860
Hamilton Russell, Vineyards, Chardonnay, 2018		1,650
PINOT GRIGIO / RIESLING / VIOGNIER		
Terra Del Capo, Pinot Grigio, 2019		290
Paul Cluver, 'Close Encounter', Riesling, 2018	120	390
Diemersfontein, Carpe Diem, Viognier, 2018		520
Saronsberg, Voignier, 2017		520
ROSÉ		
Dorrance, Simply Rosé, 2018	85	290
Kanonkop, Kadette, 2018	95	320
Ashbourne, Rosé, 2019		580
Waterford Estate, Rose Mary, 2018	130	380
Delaire Graff, Cabernet Franc Rosé, 2019		390
Jean Roi, Cap Provincial, Rosé, 2016		1,150

MERLOT	Class	Bottle
Darling Cellars, Six Tonner		280
Linton Park, Merlot, 2016		390
Groote Post, Merlot, 2016		460
De Grendel, Merlot, 2017	150	590
PINOT NOIR / PINOTAGE		
Beyerskloof, Pinotage, 2018		320
Diemersfontein, Pinotage, 2018		460
Hidden Valley, Pinotage, 2015	140	490
Iona, Mr 'P', Pinot Noir, 2017	150	560
Southern Right, Pinotage, 2015		640
SHIRAZ / SYRAH / SANGIOVESE		
Darling Cellars, Black Granite, 2018		290
First Sighting, Shiraz, 2017	110	380
De Morgenzon, DMZ, 2016		550
Terra Del Capo Sangiovese, 2016	120	340
CABERNET SAUVIGNON / FRANC / RED BLENDS		
Morgenhof, Cabernet Sauvignon, 2014	110	420
Neil Ellis, Cabernet Sauvignon, 2016	170	490
Morgenhof, Cabernet Franc, Vintage Select, 2012		340
Granger Bay, 2017		220
Kaapzicht, Estate 'Bin 3', 2016	110	360
L'Avenir, Provenance, Stellenbosch Classic, 2016		480
Boschendal, Nicolas, 2015		650
Rupert & Rothschild Vignerons, Classique, 2015		670
PRIVATE CELLAR SELECTION		
these special listings are available in limited quantities only		
Ernie Els, Big Easy, Red Blend, 2017		580
Shiraz / Cabernet Sauvignon / Grenache / Mouvedre Cinsaut / Viognier		
Oldenburg, Cabernet Sauvignon, 2015		790
Rupert & Rothschild Vignerons, Baroness Nadine, 2015		950
Hamilton Russell, Pinot Noir, 2014		1,250
Hamilton Russell, Pinot Noir, 2010		1,450
Eisen & Viljoen, Normandie, 2014		2,250
Rupert & Rothschild Vignerons, Baron Edmond, 2015		1,850
Merlot / Cabernet Sauvignon / Cabernet Franc		
INTERNATIONAL WINE SELECTION		
these special listings are available in limited quantities only		
Rimapere, Sauvignon Blanc, 2014		850
Marlborough, New Zealand, <i>Companie Vinicole - Baron Edmund de Rothschild</i>		
Greenish yellow in colour, boasts a medium nose exuding fruity and vegetal aromas.		
Flechas des los Andes Gran Malbec, 2012		980
Mendoza, Argentina		
Ripe cassis aromas with a touch of violet. Concentrated style with a spicy finish.		
Château Clarke, Baron Edmond de Rothschild, 2008		1,350
Listrac, Medoc, Bordeaux		
Intense and complex nose, black fruit and smoke, full body, dense, with a beautiful flesh		
Les Laurets - Baron Edmond de Rothschild, 2014		1,950
Puisseguin, Saint Emilion, Bordeaux		
Full, ripe and fruity with a woody and vanilla palate, soft and smooth finish		
Capannelle, Chianti Classico Reserva, 2012		1,250
Siena, Italy		
Deep ruby red with purplish reflections. The bouquet jumps out of the glass and shows toast, coffee, chocolate, vanilla, red fruits. Long and persistent with intensity, develops slowly into moss, brushwood, iris, juniper and a little of wild fennel.		
Capannelle, Solare, 2010		1,750
Siena, Italy		
An intense ruby red colour, with brilliant garnet hues, ample and lingering on the nose, aromatic with hints of brushwood, musk, vanilla, almond, plum and magnolia.		

AROUND THE WORLD WITH BELMOND SIGNATURE COCKTAILS

Timeless in Pink - Belmond Mount Nelson Hotel, Cape Town 120

Belvedere Grapefruit Vodka, rose and elderflower, fresh mint, raspberry and lemon, egg white
Created in commemoration of celebrating 100 years in the Pink!

The Pink Lady - Belmond Mount Nelson Hotel, Cape Town 120

The Pink Lady Gin, Bols white chocolate, rose syrup

Guava Rita / Guava Margarita - Belmond Maroma Resort, Playa Del Carmen, Mexico 95

Clase Azul white tequila, Mezcal 400 Conejos Espadin, Grand Marnier, Pink guava pure, orange juice, lime juice, Hibiscus reduction, black salt, fresh guava, fresh basil

Fun at Reid's - Belmond Reid's Palace Hotel, Madeira, Portugal 50

Monin Coconut, Monin Strawberry, fresh cream and fresh pineapple. Non-alcoholic
*add your choice of Vodka or Rum for extra flavour

The "Summer of 79" - Belmond Grand Hotel Timeo, Taormina, Italy 120

Hendrick's gin, Campari, limoncello, celery bitters topped with Indian tonic
A favourite of Greta Garbo during her visits at the hotel

Amalfi Gimlet - Belmond Hotel Caruso, Amalfi Coast, Italy 120

Choice of Vodka or Gin or Rum or Tequila, fresh lemon, Hibiscus syrup and sugar
Hibiscus flower and a zest of lemon

Million Pink Roses - Belmond Grand Hotel Europe, St. Petersburg, Russia 100

Stolichnaya Vodka, honey, fresh grapefruit topped with Méthode cap Classique

Pierre de Ronsard Royal - Belmond La Residencia, Mallorca, Spain 95

Tanqueray Gin, fresh grapefruit, rose water topped with Méthode cap Classique
Created by head bartender

Milonga - Belmond Grand Hotel Timeo, Taormina, Italy 95

Stolichnaya Vodka, passion fruit liqueur topped with Méthode cap Classique

CLASSICS never die

Negroni - Wixworth Gin, Aperol, Martini Rosso 120

Whiskey Sours - Gentleman Jack, sugar, lemon, egg white, bitters 140

Martinez - Hendrick's Gin, Spirit of Rooibos, Martini Rosso, orange bitters 160

Martini - Belvedere Vodka or Hedrick's Gin, Bianco vermouth 170 | 160

Espresso Martini - Belvedere Vodka, Tia Maria, arabica espresso 150

Margarita - el Jimador Tequila, triple sec, fresh lemon & lime 130

Mojito - Bacardi white rum, fresh mint, fresh lime, gomme syrup 120

Clover Club - Hendrick's Gin, fresh raspberry, fresh lemon, egg white 170

Boulevardier - Woodford Reserve, Campari, Martini Rosso 140

Gimlet - Wixworth Gin, fresh lime, gomme syrup 180

Disaronno Sours - Disaronno Amaretto, fresh lemon, gomme syrup, egg white 110

Aviation - Hendrick's Gin, violet syrup, cherry liqueur, fresh lemon 150

Bramble - Wixworth Gin, Chambord, fresh lemon, gomme syrup 200

Bees Knees - Hendrick's Gin, honey, fresh lime 150

BESPOKE

Royal Margarita - Herradura Reposado, honey, lime, topped with sparkling wine 150

Peach Collins - Belvedere Peach, fresh ginger, gomme syrup, fresh lemon, club soda 165

Violet Margarita - el Jimador Tequila, triple sec, fresh pineapple, violet syrup, fresh lime 120

Raspberry Sidecar - Hennessy VS, triple sec, fresh raspberry, fresh basil, fresh lemon 170

Curious Cosmo - Hendrick's Gin, Elderflower syrup, fresh cucumber, cranberry, fresh lime 140

CHAMPAGNE COCKTAILS

Champagne Julep - Belvedere Mango Passion, Moët & Chandon Brut, fresh mint, gomme 320

French 75 - Hendrick's Gin, fresh lemon, gomme, topped with Moët & Chandon Brut 290

Champagne cocktail - Hennessy VS, Moët & Chandon Brut, Angostura, sugar 320

OLD WORLD FAVOURITES

Manhattan	95
Woodford Reserve served with dry and red Martini, and a dash of Angostura bitters for taste	
Singapore Sling	120
Tanqueray Gin, Bols cherry, sweet and sour, a dash of bitters then topped with fresh pineapple juice	
Mai Tai	120
Havana Blanco and Anejo rum, pineapple and orange juice, mint, cinnamon syrup with grenadine	
Caipirinha	110
A Brazilian classic served with fresh limes and sugar, and charged with Germana cachaça	
Old Fashioned	95
Monkey Shoulder whiskey with a dash of bitters, orange peel and a touch of sweetness	

MARTINI'S

007	110
Martini Dry and Stolichnaya, served with a trio of olives - shaken not stirred	
Bombay Tini	140
Bombay Sapphire gin and a dash of apple juice	
Hendrick's Cucumber	185
Hendrick's gin, dry vermouth and fresh cucumber	
Grey Dirty Goose	195
Grey Goose vodka, dry vermouth, olive juice and trio of olives	
Perfect Ten	195
Tanqueray Ten, stirred or shaken, with vermouth served with a twist or trio of olives	
Vesper	195
Our luxurious version with Tanqueray Ten, Grey Goose vodka and a drop of Martini dry, shaken not stirred	

APÉRITIFS

Aperol		55
Campari		60
Cinzano - Bianco, Extra Dry, Rosso	50ml	45
Martini - Dry, Rosso	50ml	45
Pernod		45
Ricard, Pimm's No1		50
Sherry - Pale Dry, Medium Cream, Full Cream	50ml	50

AMERICAN WHISKEY

Jack Daniels Single Barrel	120
Jack Daniels Tennessee	70
Jim Beam White Label,	55
Wild Turkey 8 yr.	60
Woodford Reserve	100

BRANDY

Laborie Alambic	45
Klipdrift Premium blended	55
KWV 5-year Pot Still	60
KWV 20-year Pot Still	240
Van Ryn's 10 year	70
Van Ryn's 15 year	205
Van Ryn's 20 year	240

CANE

Mainstay	45
Ypiocca 2 year	105

GIN

Bombay Sapphire	70
Gordon's	50
Hendrick's	95
Inverroche - Verdant, Classic or Amber (South African)	85
L-Gin Lush Apple Infused (South African)	95
Monks Gin - Medella or Mysterium (South African)	95
Tanqueray	65
Tanqueray Ten	120
Wixworth	100

IRISH WHISKEY

John Jameson	75
John Jameson's 12 year old	95
John Jameson's Gold	190

RUM

Bacardi Blanco	70
Captain Morgan Spice Gold	50
Captain Morgan Dark	50
Havana Club Añejo Blanco 3 Años	50
Havana Club Añejo 7 Años	60
Whistler Spiced Rum	60

SCOTCH WHISKY

Ballantine's	60
Bain's, Bells, Famous Grouse, J&B Rare	50
Chivas Regal 12 yr.	70
Chivas Regal 18 yr.	160
Chivas Regal 25 yr.	950
Johnnie Walker Red	50
Johnnie Walker Black 12 yr.	70
Johnnie Walker Gold 18 yr.	160
Johnnie Walker Blue	460
Monkey Shoulder	85

SINGLE MALTS

Ardbeg 10 yr. - Islay	150
Ardbeg An Oa - Islay	190
Bunnahabhein 12 yr. - Islay	120
Dalwhinnie 15 yr. - Speyside	190
Glen Ord 12 yr. - Highland	260
Glenfiddich 12 yr. - Speyside	90
Glenfiddich 15 yr. - Speyside	140
Glenfiddich 18 yr. - Speyside	250
Glenlivet 12 yr. - Speyside	100
Glenlivet Archive 21 yr. - Speyside	520
Glenmorangie 10 yr. - Highland	120
Glenmorangie 18 yr. - Highland	290
Glenmorangie The Lasanta 12 yr. - Highland	140
Glenmorangie Quinta Ruban 12 yr. - Highland	160
Glenmorangie Nectar D 'Or - Highland	180
Glenmorangie Signet - Highland	460
Laphroig 10 yr. - Islay	120
Lagavulin 16 yr. - Islay	190
Macallan 1824 Amber - Speyside	240
Oban 14 yr. - Highland	170
Singleton 10 yr. - Highland	80
Springbank 10 yr. - Lowland	170
Talisker 10 yr. - Islay	120

TEQUILA

el Jimador Blanco	55
Patron Añejo	130
Patron Reposado	140
Patron XO	85

VODKA

Absolut, Skyy, Stolichnaya		50
Belvedere Pure		90
Belvedere Citrus		90
Belvedere Grapefruit		90
Belvedere Mango Passion		90
Belvedere Peach Nectar		90
Cîroc		95
Crystal Head Vodka		110
Grey Goose		100
Wyborowa		40

COGNAC & CALVADOS

Bisquit VS		100
Christian Drouin VSOP		100
Courvoisier VSOP		150
Courvoisier XO		450
Hennessy Very Special		110
Hennessy V.S.O.P PRIVILÈGE		150
Hennessy X.O		450
Hennessy Paradis		2,350
Martell XO Supreme		450
Remy Martin VSOP		150
Remy Martin XO		450
Remy Martin Louis XIII		4,350

LIQUEURS

Amarula Cream		65
Disaronno Amaretto		80
Chambord		120
Cointreau		120
Drambuie		120
Frangelico		90
Grand Marnier		130
Kahlua		85
Malibu		40
Sambuca Black / White,		65
Southern Comfort		45
Tia Maria		120
Van der Hum		60

PORT / DESSERT WINE

De Krans 2011 Vintage Port	50ml	85
Overgaauw Port 1993	50ml	85
Klein Constantia vin de Constance 2008	50ml	390

DIGESTIVES, GRAPPA & EAU DE VIE

Jägermeister		60
Underberg		150
Dalla Cia, Cabernet Merlot		145
Dalla Cia, Pinot Noir / Chardonnay		145

CAPE CRAFT BEER

subject to availability

Lager & Pilsner

Jack Black Brewer's Lager Draught	330ml	75
American-style, balance of hop and malt sweetness	500ml	120
CBC Pilsner Draught	330ml	75
strong hop aroma, dry and bitter finish	500ml	120
The Red Rock Brewing Company – Storm Rider	340ml	85
full, rich taste complemented by the generous addition of four different hops		

Ale

Devils Peak First Light Golden Ale	340ml	110
aromatic beer, tropical fruit aroma's, medium bitterness		
Devils Peak King's Blockhouse IPA	340ml	110
full-bodied, lots of hops and passion fruit flavours		
The Red Rock Brewing Company – Nine Inch Nails	340ml	85
distinctive malt flavour, spicy with citrus flavours		

Weiss - Wheat

CBC's Amber Weiss	440ml	145
fruity, aromatic, Bavarian-style Weiss beer, banana tones		

BEERS & CIDERS

Local Selection

Castle Lager, Castle Lite,		65
Hunters Dry		70
Savanna Dry, Savanna Light		70
Three Spades		190

International Selection

Amstel,		65
Miller Genuine Draught		60
Heineken		70
Peroni, Corona		90
Windhoek Lager, Windhoek Light		65

Non-Alcoholic

Castle Free		55
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CIGARS

Cohiba Mini	CIGARILLO	66
power and strength with an even burn and espresso notes		
Hoyo de Monterrey Coronation	CORONA	295
mild cigar, cocoa and creamy flavours, a perfect after-dinner treat		
Montecristo No 5	PERLA	275
mild smoke, soft woody undertones, peppery spice and coffee notes		
Cohiba Siglo 1	PERLA	410
fresh undertones of light spices, a cigar which is quick to appreciate		
Romeo y Julieta No 2	PETIT CORONA	310
woody, medium bodied, burns pleasantly, remains mild on the palate		
Cohiba Siglo 2	MAREVA	535
top quality cigar, hints of tea and honey with a spicy yet creamy palate		
Hoyo de Monterrey Epicure No2	ROBUSTO	475
rich colour and sheen, smooth draw, even burn, cedar finish		
Montecristo Petit Turbo	MAREVA	410
solid cigar, notes of rich toasted almonds and a mild taste of cocoa		
Romeo y Julieta	CHURCHILL	535
this cigar is short and sweet with a beautiful draw		
Partagas Series D No 2	PIRAMIDE	625
one of the best Robustos, fantastic draw, dense smoke, spicy notes		
Montecristo No 2	PIRAMIDE	635
soft woody undertones, spice with some chocolate & coffee		
Cohiba Siglo 6	CANONAZO	1,025
exclusive format which only exists in this habaños brand, big format allowing full appreciation of taste and intensity		

SOFT DRINKS, FRUIT JUICE & MINERAL WATER

Coke, Coke Light, Dry Lemon, Ginger Ale, Lemonade, Soda Water, Tab, Tonic Water	200ml	40
Coke Zero, Fanta Orange, Stoney Ginger Beer	300ml	45
Tomato Cocktail	200ml	50
Appletizer, Grapetizer	275ml	55
Red Bull	250ml	80
Fresh orange juice		65
Pineapple juice, Cranberry juice		40
Verve still or sparkling mineral water	250ml	50
Verve still or sparkling mineral water	750ml	70

COFFEE SELECTION

Espresso / Double espresso	45 / 50
Americano, Decaffeinated coffee	45
Filter coffee	75
Cappuccino, Latté	50
Hot chocolate	60

LOOSE LEAF TEA SELECTION

Belmond Mount Nelson Hotel Blend a blended black tea with buds & petals of our Mount Nelson pink roses	70
English Breakfast a full bodied blended black tea, aromatic with sweet, fruity notes	70
Pure Wild Rooibos ultra-high grade from Cedarberg Mountains, hints of honey and orange	70
Pure Chamomile a mild herbal infusion, known for its relaxing properties	70
Earl Grey Blue Flower a classic tea with uplifting bergamot oils and striking blue cornflowers	70

*Please enquire about our full loose leaf tea selection