



IN-ROOM  
DINING



## STARTER AND LIGHT MEALS

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<b>Roast Baby Beet and Butternut Salad V/S</b> baby leaves   poached egg   toasted linseed   feta   orange segments   citrus emulsion	R165
<b>Classic Pepper Chicken Salad</b> roasted chicken breast   kalamata olives   avocado   cherry tomato   cucumber frisée lettuce   whole grain mustard dressing	R260
<b>Spiced Chicken Livers</b> spicy tomato ragout   kalamata olives   roasted red pepper   basil oil homemade rosemary and garlic focaccia	R170
<b>Leek and Potato Soup V</b> cumin and herb-crusting croutons	R145
<b>Mushroom Bisque V</b> crisp mushroom dumplings   peppered mushroom dust   crisp basil	R145
<b>Green Goddess Salad V/S</b> fresh kale   avocado   asparagus   crisp capers   honey and mustard vinaigrette pumpkin seed crumble	R265
<b>Roasted Pumpkin and Feta Tartlet V/S</b> flaky tartlet   roasted pumpkin   feta   caramelised onion   pumpkin seed oil	R165

## BURGERS

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<b>Classic Cheeseburger</b> 100g homemade beef patty   pickles   crisp onion   BBQ sauce   rustic cut fries	R210
<b>Double Cheeseburger</b> two 100g homemade beef patties   melted cheddar   pickles   crisp onion BBQ sauce   rustic cut fries	R235
<b>Crispy Chicken Burger</b> buttermilk fried chicken   lettuce   pickles   spicy slaw   sriracha mayo   rustic cut fries	R205
<b>Grilled Halloumi and Aubergine Burger V</b> charred aubergine steak   grilled halloumi   harissa aioli   crunchy apple slaw rustic cut fries	R195

## SANDWICHES

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*choice of local breads | sour dough | rye  
served with rustic cut fries | side salad*

<b>Ham and Cheese</b> cured ham   mature cheddar   dijon butter	R145
<b>BLT</b> crispy bacon   lettuce   tomato   house-mayonnaise	R165
<b>Roasted Chicken Mayo</b> pickled gherkins   rocket	R165
<b>Cheese and Tomato V</b> mature cheddar   tomato	R145
<b>Smoked Salmon <i>Gourmet Sandwich</i></b> cold smoked salmon   dill cream cheese   cucumber ribbons	R185
<b>Mediterranean Chicken <i>Gourmet Sandwich</i></b> chargrilled chicken   hummus   roasted peppers   rocket   lemon aioli	R185

## CLASSICS

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<b>Classic Shepherd's Pie</b> lamb mince ragout   warm garden pea salad   mint and green beans	R265
<b>Lightly Battered Line Fish</b> smoked paprika batter   lemon yoghurt   herb salad   rustic cut fries	R265
<b>Chicken and Mushroom Pasta</b> penne pasta   chicken breast   sauteed mushroom   garlic   Italian parsley cream   parmesan cheese	R245
<b>Spaghetti Bolognaise</b> slow cooked beef mince ragout   fresh Italian parsley   parmesan cheese	R245
<b>Prawn and Calamari Carbonara</b> parmesan cream   tagliatelle   Italian parsley	R425

## CURRIES

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<b>Chef's Signature Curry Selection</b> <i>served with traditional sambal   buttered roti   poppadum   steamed basmati rice</i>	
<b>Mutton and Sugar Beans</b>	R345
<b>Lentil and Potato Dahl V</b>	R335
<b>Chicken</b>	R370
<b>Chicken and Prawn</b>	R415

## GRILLS

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<b>300g Ribeye</b>	R405
<b>250g Sirloin Steak</b>	R345
<b>300g Lamb Cutlets</b>	R365
<b>200g Beef Fillet</b>	R345
<b>Selection of Sauces</b> madagascan green pepper sauce   wild mushroom   saffron velouté with dill	R65
<b>Side Dishes</b> roasted garlic pomme purée   rustic cut fries   steamed seasonal veg	R65

## DESSERTS

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<b>Spiced Pink Guava</b> nutmeg crumble   vanilla pod crème anglaise   burnt butter ice cream	R135
<b>Lemon Tiramisu</b> mascarpone cream   lemon curd   Italian meringue   mint dust	R135
<b>Spiced Pear and Hazelnut Tarte Tin N</b> caramelized pears   toasted hazelnuts   flaky puff pastry   vanilla bean crème anglaise hazelnut praline	R135
<b>Dark Chocolate Crèmeux N</b> candied hazelnut crumble   citrus and espresso sabayon   maldon sea salt honeycomb	R145
<b>Sticky Toffee Pudding</b> dulce de leche   caramel chantilly cream   vanilla crumb	R125

COPA  
RESTAURANT