IN-ROOM *Dining*

STARTER

Pepper Chicken Salad (D) R240
Roasted chicken breast | Kalamata olives | avocado
cherry tomatoes | cucumber | frisée lettuce | feta
whole grain mustard vinaigrette

Roasted Beet & Bacon Wedge Salad (D) R195
Honey-candied bacon | blue cheese dressing | garlic
sourdough croûtes | butter lettuce | aged balsamic

Moules Provençale (D) R270
Chorizo | blistered tomato | onion | garlic
white wine | parsley | chilli

Spiced Chicken Livers (D) R170
Spicy tomato ragout | Kalamata olives
roasted red pepper | basil oil
homemade rosemary and garlic focaccia

Grilled Haloumi (V)(D) R225
Charred artichoke | roast red onion | cherry tomato
walnuts | balsamic glaze | wild rocket

BURGERS

Classic Cheeseburger (D) R195
100g beef patty | tomato | pickles
crispy onions | BBQ sauce

Double Cheese (D) R265
Two patties | double cheddar | pickles
crispy onions | BBQ sauce

Crispy Fried Chicken (D) R245
Buttermilk fried chicken | lettuce | pickles
spicy slaw | sriracha mayo

Veg Burger (V) R225
Homemade chickpea and bean patty
tomato chutney | garlic aioli | sliced Emmenthal
gherkins | red onions | rustic cut fries

SANDWICH

Cheese and Tomato (V) R165
Mature cheddar | tomato

Smoked Salmon R210
Cold smoked salmon | dill cream cheese
cucumber ribbons

Caprese Pesto (V) R195
Buffalo mozzarella | heirloom tomato | basil
rocket | basil pesto drizzle

Mediterranean Chicken R185
Chargrilled chicken | hummus | roasted peppers
rocket | lemon aioli

MAIN

Fish and Chips R240
Deep-fried battered hake | caper and dill aioli
pickled fennel and rustic cut fries

Chicken and Mushroom Pasta R245
Penne pasta | chicken breast | sautéed mushroom
garlic | Italian parsley | cream and parmesan cheese

Spaghetti Bolognese R220
Slow-cooked beef mince ragout
fresh Italian parsley | parmesan cheese

Roast Lamb Cutlets R420
300g | charred baby marrow | blistered heirloom
tomato couscous salad | herbed yogurt dressing

CURRIES

Cape Malay Curry
Malay spice sweet and sour curry sauce.

Vegetarian R310
Chicken R340
Surf and Turf R375

Served with:
Fragrant Jeera Rice-cumin-infused for aroma and colour
House-made Roti-lightly brushed with ghee
Sambals and toasted coconut
Poppadums-crisp and delicate, lightly dusted
with smoked paprika

GRILLS

300g Rib Eye R365
250g New York Steak Strip R310
200g Beef Fillet R280

Selection of Sauces R65
Bordelaise
Madagascan pepper (D)
Forest mushroom (D)

Side Dishes R65
Roast garlic pomme purée (D)
Rustic cut homemade fries
Creamed spinach with parmesan (D)

DESSERT

Classic Refined Lemon Meringue Tart (V)(D) R125
Buttery tart shell filled with tangy lemon curd
topped with lightly torched Italian meringue
finished with candied lemon zest

Classic Pistachio Crème Brûlée (V)(D) R125
Silky pistachio custard
with a crisp caramelised sugar crust
served with almond biscotti and mascarpone cream

Classic Tiramisu (V)(D) R125
Soaked sponge | chocolate crémeux
whipped mascarpone | espresso jelly

Summer Berry Pavlova (V)(D) R125
Mascarpone mousse | berry compote jelly
summer berries | mint dust

N – Contains Nuts | GF – Gluten Free | VG – Vegan | V – Vegetarian | D – Contains Dairy