

STARTERS / TAPAS

Nibbles that pair perfectly with good conversation.

KOREAN BBQ CHICKEN BAO BUNS

R110

Steamed bao buns filled with crispy Korean BBQ chicken, crisp Asian slaw, pickled cucumber, and spicy gochujang mayonnaise. Finished with toasted sesame seeds and spring onion.

FRITTO MISTO

R175

A selection of lightly battered calamari, prawns, line fish and seasonal vegetables, fried until golden. Served with homemade lemon-infused aioli and fresh lemon wedges.

SOFT-SHELL TACO MEDLEY

R190

A trio of soft flour tacos featuring pulled chicken, seasoned Mexicana beef, and garlic chilli prawns. Topped with shredded lettuce, pico de gallo, avocado crema and fresh coriander.

ARTISAN CHARCUTERIE BOARD (SERVES TWO)

R255

A selection of premium cured meats, artisan cheeses, marinated olives, house pickles, seasonal preserves, crackers and freshly baked bread. Designed for sharing.

GOURMET DUO SLIDERS

R175

Select two mini brioche sliders from the following options: classic beef cheeseburger, crispy buttermilk chicken with spicy mayonnaise, or slow-cooked BBQ pulled pork with apple slaw. Served with seasoned fries or house crisps.

HOUSE CHICKEN WINGLETS

R155

Tender chicken wings grilled and glazed in a smoky sauce with a subtle touch of sweetness. Served with blue cheese sauce.

MAINS

A bit more on the hearty side.

300G PRIME RUMP STEAK

R235

A succulent 300g rump steak, expertly flame-grilled to deliver bold beef flavour and tenderness. Served with your choice of side.

300G BEEF FILLET

R295

The finest cut of beef, grilled to perfection and finished with herb butter. Exceptionally tender and served with your choice of side.

PAN-SEARED SALMON FILLET

R325

Fresh salmon fillet, pan-seared until crisp-skinned and flaky. Served with crispy salmon bonbons, and finished with a delicate lemon butter sauce.

HALF DEBONED CHICKEN

R215

Herb-marinated half chicken, expertly grilled and served on a bed of fresh rocket leaves. Finished with a light herb jus.

SEARED LAMB

R215

Tender lamb shoulder, slow-cooked, rolled and sliced. Served with roasting jus.

SEAFOOD PASTA

R225

Pasta with clams, mussels, prawns and calamari in a delicate garlic, lemon and herb sauce. Finished with fresh coriander. (No tomato).

MUSHROOM AND TRUFFLE PASTA (V)

R205

Your pasta choice tossed with wild mushrooms and garlic in a cream sauce. Finished with parmesan cheese and a touch of truffle oil.

SIGNATURE SMASHED BEEF BURGER

R235

Juicy smashed beef patties with melted cheese, crisp lettuce, tomato, pickles and house burger sauce on a toasted brioche bun.

CRISPY CHICKEN BURGER

R215

Golden buttermilk-fried chicken breast topped with crisp lettuce, tomato and house-made aioli. Served on a toasted brioche bun.

SIDES

Add that little something extra to your meal.

ROASTED POTATO MASH

Creamy mashed potatoes blended with roasted garlic and butter.

R45

HAND-CUT POTATO FRIES

Fresh-cut potatoes, twice cooked for a crisp golden finish.

R45

HAND-CUT SWEET POTATO FRIES

Crispy sweet potato fries seasoned with sea salt.

R50

GARDEN SIDE SALAD

A fresh selection of seasonal leaves, tomatoes, cucumber and house dressing.

R35

FRAGRANT SAVOURY BASMATI RICE

Lightly seasoned basmati rice infused with aromatic herbs and spices.

R40

SEASONAL GOURMET VEGETABLES

Chef's daily selection of seasonal vegetables, lightly sautéed with butter and herbs.

R45

HASSELBACK ROASTED BABY POTATOES

Crispy roasted baby potatoes, sliced Hasselback-style and seasoned to perfection.

R45

SUITE TREATS

Make room for dessert.

AFFOGATO

A classic Italian dessert featuring creamy ice cream finished with a freshly brewed shot of rich espresso.

R185

VANILLA PANNA COTTA

Silky-smooth vanilla panna cotta served with seasonal berry compote and fresh mint.

R165

CAKE OF THE DAY

Please ask your server about today's freshly baked cake, prepared daily by our pastry team.

R65

LEMON FRUIT SUNDAE

Vanilla ice cream served with fresh seasonal fruit, dehydrated lemon zest and a delicate pistachio crumb. Finished with a drizzle of lemon-infused olive oil.

R95

SOFT DRINKS, MIXERS & CORDIALS

Appletiser	R42
Grapetiser	R42
Coke	R37
Coke Zero	R37
Redbull	R55
Fitch & Leedes Indian Tonic Water	R30
Fitch & Leedes Pink Tonic Water	R30
Fitch & Leedes Soda Water	R30
Fitch & Leedes Ginger Ale	R30
Fitch & Leedes Lemonade	R30
BOS Iced Tea	R42
Sprite Zero	R37
Stoney	R37
Verve Still Water 750ml	R50
Verve Sparkling Water 750ml	R50
Verve Still Water 250ml	R28
Verve Sparkling Water 250ml	R28
Liqui-Fruit Juice	R38
Cranberry Juice	R30
Orange Juice	R30
Cordial	R20

GOURMET MILKSHAKES

Lime	R42
Chocolate	R42
Strawberry	R42
Oreo	R42
Peanut Butter	R42

BEERS & CIDERS

Castle Lite	R45
Castle Lager - Inqaba	R40
CBC Pilsener	R40
Black Label - Zamalek	R45
Heineken	R50
Corona	R55
Windhoek Lager 440ml	R55
Windhoek Draught 440ml	R55
Savanna Lite	R55

VODKA, GIN & RUM SPIRITS

Absolut Vodka <i>Sweden</i>	R48
Belvedere Vodka <i>Poland</i>	R58
Grey Goose Vodka <i>France</i>	R55
Tanqueray Gin <i>England</i>	R40
Bombay Sapphire Gin <i>England</i>	R40
Inverroche Classic Gin <i>South Africa</i>	R42
New Harbour Distillery Spekboom Gin <i>Cape Town</i>	R42
Cape Town Gin Rooibos Red <i>Cape Town</i>	R42
Bacardi Carta Negra <i>Cuba</i>	R45
Bacardi Carta Blanca <i>Cuba</i>	R45
Spiced Gold <i>U.S. Virgin Islands</i>	R30
Captain Morgan Dark Rum	R30
Tipo Tinto	R48

WINE LIST

MÉTHODE CAP CLASSIQUE & SPARKLING WINE

	<i>bottle</i>	<i>glass</i>
The House of GM & Ahrens Vintage Cuvée Brut <i>Franschhoek</i>	R430	R90
Ken Forrester Sparklehorse <i>Stellenbosch</i>	R590	
Zardetto Prosecco DOC Tradizione <i>Italy</i>	R650	
G.H. Mumm Champagne <i>Champagne, France</i>	R2200	

WHITE WINE

Arniston Bay Sauvignon Blanc <i>Malgas</i>	R260	R75
Paul Clüver Sauvignon Blanc <i>Elgin</i>	R320	
Mullineux Kloof Street Chenin Blanc <i>Swartland</i>	R370	
Cederberg Chenin Blanc <i>Cederberg</i>	R320	R85
Le Bonheur Chardonnay Reserve <i>Stellenbosch</i>	R315	R90
Haute Cabrière Chardonnay <i>Franschhoek</i>	R425	

ROSÉ WINE

Arniston Bay <i>Malgas</i>	R280	R80
La Motte Vin de Joie <i>Franschhoek</i>	R340	

RED WINE

L'Avenir Pinotage <i>Stellenbosch</i>	R420	
Beyerskloof Pinotage <i>Stellenbosch</i>	R370	R85
Cape of Good Hope Syrah <i>Riebeeksrivier</i>	R420	R95
Ken Forrester Petit Merlot <i>Western Cape</i>	R290	R80
Warwick The First Lady Cabernet Sauvignon <i>Stellenbosch</i>	R420	R90
Rupert & Rothschild Classique <i>Western Cape</i>	R610	
The Valley Pinot Noir <i>Elgin</i>	R580	
Leopard's Leap Heritage <i>Western Cape</i>	R425	
Leopard's Leap Special Edition Pinotage <i>Western Cape</i>	R450	
JAN Syrah / Grenache / Mourvèdre <i>Stellenbosch</i>	R400	R85

PORT

Pierre Jourdan Ratafia	R390	R85
L'Ormarins Cape Vintage Reserve	R610	

WHISKEY, BRANDY & COGNAC SPIRITS

Johnnie Walker Black Label	R45
Jack Daniels Bourbon <i>USA</i>	R40
Glenmorangie Original 12yrs <i>Scotland</i>	R60
Glenmorangie Triple Cask Reserve	R55
Glenfiddich 15 Single Malt Whiskey	R90
Glenfiddich 18 Single Malt Whiskey	R180
Gentleman Jack <i>USA</i>	R45
Monkey Shoulder <i>Scotland</i>	R45
Tullamore Dew <i>Ireland</i>	R45
Klipdrift Premium Brandy	R35
KWV 3 yrs	R32
Hennessy VS	R65

LIQUEUR

Kahlúa Coffee Liqueur	R38
Amarula	R38
Frangelico	R30
Jägermeister	R30
Caperitif	R48
Campari	R26
Cinzano Bianco	R28
Aperol	R28

TEQUILA

El Jimador Reposado Tequila	R40
El Jimador Blanco Tequila	R40

COCKTAILS

All classic cocktails available upon request.

Non-alcoholic cocktails | R95

APEROL SPRITZ Aperol, prosecco and soda water, served over ice and garnished with orange slices.	R120
BROWN BUTTER AND BANANA ESPRESSO MARTINI Belvedere Vodka, Tia Maria, espresso, brown butter and fresh banana. Rich, roasty and silky, with a little banana mischief.	R135
PINEAPPLE AND JALAPEÑO PALOMA El Jimador Reposado, pink grapefruit, pineapple, lime, jalapeño and tonic. Bright, bubbly and beach-ready, with a cheeky chilli kick.	R120
GREEN APPLE CINNAMON MONKEY SHOULDER SOUR Monkey Shoulder, fresh lemon juice, Monin Green Apple Syrup, fresh Granny Smith apple, and foamer.	R125
TOASTED MARSHMALLOW IRISH COFFEE Tullamore D.E.W., freshly brewed coffee, toasted marshmallow and light whipped cream. Warm, boozy and fluffy, like a campfire vibe with an ocean view.	R110
PEACH TEA AMARETTO SOUR Disaronno, peach, Ceylon tea and lemon. Soft, silky and peachy, with a little teatime attitude.	R140
HENNY-RITA Hennessy V.S., orange liqueur, lime and agave. The Margarita dressed for dinner. Smooth, zesty and ready for sunset.	R135
WATERMELON AND SALTED CARAMEL JULEP Gentleman Jack, watermelon, mint and salted caramel. Cool, juicy and refreshing. Summer just went off script.	R125
CHERRY BLOSSOM WHITE LADY Gin, orange liqueur, Monin Cherry Blossom Syrup and fresh lime juice. Light, floral and citrus-forward, this is summer in a glass.	R140
STRAWBERRY BASIL SMASH Gin, fresh strawberries, Monin syrup, freshly squeezed lemon juice and fresh basil. Muddled to perfection.	R150
PINEAPPLE RUM CASK DAIQUIRI Tullamore D.E.W. XO Caribbean Rum Cask, pineapple and lime. Irish whiskey taking a tropical detour.	R117
PEAR AND VANILLA GINGER BUCK Glenmorangie Triple Cask Reserve, pear, vanilla, lemon and ginger beer. Tall, sparkling and gently spiced. Golden hour in a glass.	R170