

HOME SUITE HOTELS ROSEBANK



HOME SUITE HOTELS SEA POINT

Luxe city suites on Cape Town's vibrant Atlantic seaboard, within easy reach of Sea Point's top eateries and entertainment. With a rooftop pool and bar, ocean views, and spacious suites, it's the ideal escape for holiday travellers.

BREAKFAST

HOME SUITE HOTELS ROSEBANK



SMOOTHIES

Kindly ask your server about the flavours available today.
Plant-based milk available @ R18

PEANUT OAT (V) R65

Milk, a scoop of oats, a drizzle of honey, dates and a spoonful of peanut butter.

BANANA JAVA (V) R65

Milk, a scoop of oats, a drizzle of honey, and banana.

BERRY BOMB (V) R70

Mixed berries, milk, and double-thick yoghurt.

OATS

LOADED OATS (V) R70

A steaming bowl of oats topped with toasted coconut, fresh banana, and seasonal berries, finished with a drizzle of honey. Served with milk on the side.

BAGELS

CLASSIC BREAKFAST BAGEL (V) R95

Scrambled eggs, feta cheese, and avocado, topped with grated cheddar cheese.

PROSCIUTTO R115

Prosciutto, with sun-dried tomatoes, cream cheese, baby spinach, and toasted pine nuts.

SALMON R165

Smoked salmon, chunky cottage cheese, fresh sliced cucumber, and rocket.

(V) - VEGETARIAN

BREAKFAST SERVED FROM 06:30 - 10:30

EGGS

BACON/MACON EGGS BENEDICT R95

Toasted English muffin topped with two poached eggs, sautéed spinach, bacon/macon, and Hollandaise sauce.

SALMON EGGS BENEDICT R165

Toasted English muffin topped with two poached eggs, sautéed spinach, salmon, and Hollandaise sauce.

OMELETTE (V) R40

Omelette served with your choice of delicious fillings and toast.

Onion	R15	Bacon	R40
Spinach	R15	Macon	R40
Tomatoes	R15	Salmon	R70
Mushrooms	R15	Avocado	R40
Mixed peppers	R15	Cheddar cheese	R30

SWEET SPOT

FRENCH TOAST OR WAFFLE R70

Served with crispy bacon/macon, sweet berries, and delicious compote.

SIP & SAVOUR

MIMOSA R95

Orange juice and Prosecco.

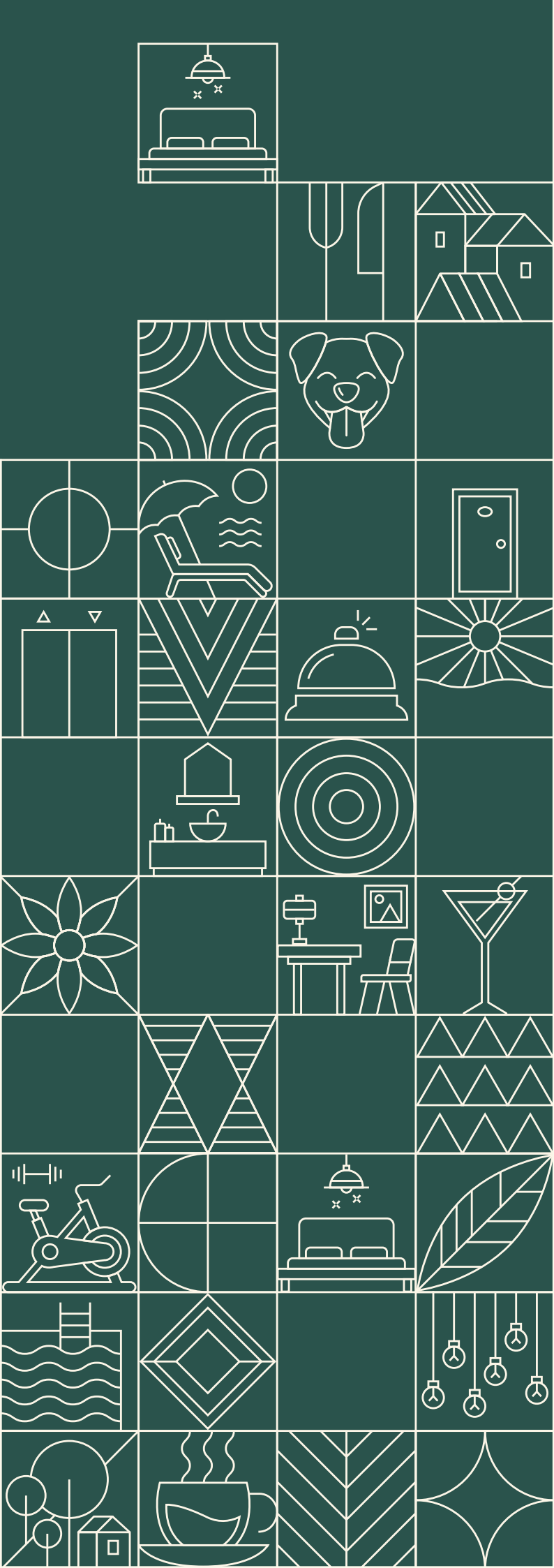
BELLINI R105

Peach purée and Prosecco.

BLOODY MARY R120

Vodka, tomato juice, celery, and spices.

Please note this is not included in the B&B room rate.



SUITE TREATS

Make room for dessert.

ROOIBOS PANNA COTTA Served with charred stone fruit, mint crumble, citrus gel, honey-roasted nuts and a delicate rooibos and honey syrup.	R135
ETON MESS Layers of crisp meringue and brownie accompanied by berry gel and fresh strawberries, finished with vanilla ice cream.	R145
AFFOGATO A classic Italian dessert of rich, creamy vanilla ice cream drowned in freshly brewed espresso and served with a crisp boudoir biscuit.	R105

OUR OTHER LOCATIONS



HOME SUITE HOTELS STATION HOUSE

Luxurious hotel suites, ideally situated in one of Cape Town's most coveted locations. With easy access to Sea Point's top work and play hotspots, Station House is the preferred second home of bleisure travellers from around the world.



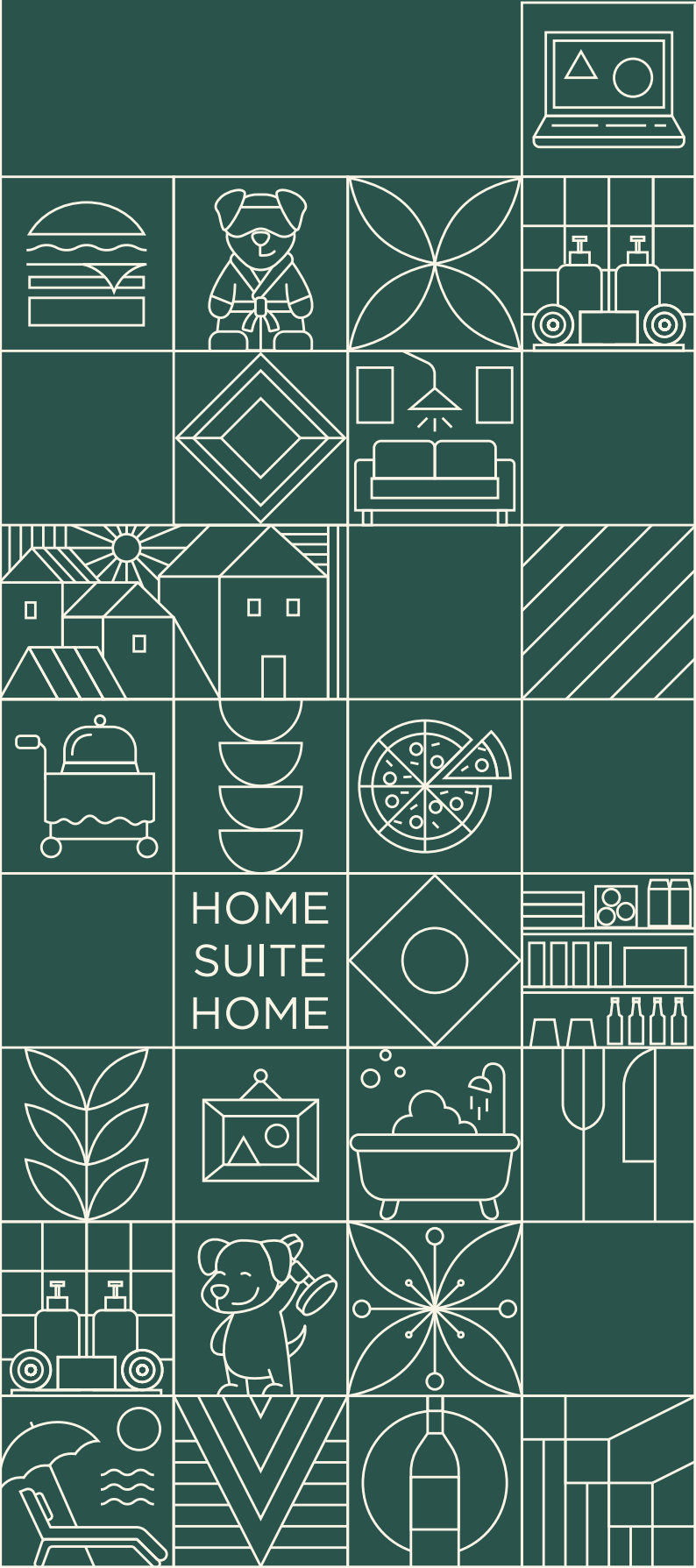
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MENU

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STARTERS

Nibbles that pair perfectly with good conversation.

SEARED RIBEYE SALAD Medium-seared ribeye, cooked to your preference, served over fresh wild rocket with toasted walnuts and Parmesan shavings. Finished with a fragrant basil pesto drizzle.	R160
DE GAMBERI Succulent prawns delicately seasoned with garlic, lemon, chilli and herbs, finished with a light citrus glaze.	R140
BBQ CHICKEN WINGS Delectable chicken wings basted in a smoky BBQ sauce, served with a blue cheese dipping sauce.	R155
BEEF TARTARE Hand-cut beef tenderloin, seasoned with capers, shallots, Dijon mustard and herbs, served with crisp toasted bread.	R155
SOUP OF THE DAY (V) A comforting, freshly prepared soup featuring seasonal ingredients, served with warm homemade bread.	R95

TAPAS

Perfect for the table, or all to yourself.

DUO BAO BUNS Two soft steamed bao buns: slow-braised pulled beef short rib in a soy and ginger reduction with pickled red onion, and crispy crumbed chicken glazed in hoisin with cucumber ribbons and crisp greens.	R125
BEER-BATTERED HAKE BITES Golden beer-battered hake bites served with hand-cut fries and house tartar sauce.	R175
SMASHED LAMB SLIDERS Juicy lamb patties topped with tzatziki, crumbled feta and sliced onions, served on toasted mini brioche buns.	R155
STICKY PORK RIBLETS Tender, slow-cooked pork riblets glazed in a rich, sticky sweet-and-savoury sauce, finished with fresh herbs and sesame seeds.	R195

MAINS

Hearty and homemade, just the way you like it.

THE HOME CHICKEN BURGER Pan-seared chicken breast with lettuce, tomato, house-made aioli, and melted cheese. Served with fries.	R185	KINGKLIP Pan-seared kingklip with silky cauliflower purée, charred Tenderstem broccoli, roasted baby tomatoes and crispy capers, finished with a lemon and herb beurre blanc.	R305
THE HOME BEEF BURGER Grilled to your preference, served with crispy seasonal lettuce, tomato, and caramelised onion.	R195	GRILLED BEEF RIBEYE Tender, richly marbled ribeye steak, grilled to perfection and finished with a touch of seasoning for a juicy, full-bodied flavour.	R305
<i>Add extras: egg, bacon, or avocado.</i>			
STICKY PORK BELLY Slow-cooked crispy pork belly served with charred broccoli, fresh mango, pineapple and chilli salsa, finished with a rich pork glaze.	R305	GRILLED BEEF FILLET Exceptionally tender beef fillet, grilled to perfection and served with a delicate seasoning to highlight its natural flavour.	R315
CAULIFLOWER STEAK (V) Char-grilled cauliflower steak served with creamy orzo in a rich Napoletana sauce, finished with toasted nuts and vibrant chimichurri.	R145	DUCK TWO WAYS Slow-cooked confit duck leg and pan-seared duck breast served with tender bok choi and a fragrant orange glaze.	R365
GRILLED LAMB CHOPS Char-grilled lamb chops served with pommes Anna, gourmet baby carrots and fresh pomegranate, finished with a rich rosemary jus.	R355	SPINACH & RICOTTA RAVIOLI (V) Delicate pasta parcels filled with creamy ricotta and fresh spinach, served with a light butter-and-sage drizzle. Finished with Parmesan and herbs.	R165
PAP AND BEEF STEW Hearty South African stew served with pap or creamy mashed potatoes, chakalaka, and kachumbari accompaniment.	R225	CHORIZO & PRAWN AGLIO E OLIO Sautéed prawns and spicy chorizo tossed with garlic, olive oil, chilli, parsley and al dente pasta.	R205

SOURDOUGH PIZZAS

Hey Homeslice! Dig into our perfect pizzas.
Gluten-free bases available at an additional R40.

CLASSIC MARGHERITA (V) A timeless favourite with pomodoro sauce, melted mozzarella cheese, fresh tomato slices, and fragrant basil leaves.	R195	BUILD YOUR OWN PIZZA			
		SELECT YOUR BASE & TOPPINGS:			
SOMETHING SPICY A bold and fiery combination of pomodoro sauce, spicy chicken, Peppadews, sweet corn, and mozzarella cheese.	R215	Classic Margherita sourdough base		R115	
		Gluten-free Margherita base		R155	
PEPPERONI A smoky-sweet delight featuring pomodoro and BBQ sauces, topped with mozzarella cheese and generous slices of pepperoni.	R210	Peppers	R20	Olives	R30
		Sweet corn	R20	Mushroom	R30
		Rocket leaves	R20	Avo	R50
		Red onions	R20	Pepperoni	R50
		Tomato slices	R20	Bacon/Macon	R50
BACON, FETA & AVO PIZZA Crispy bacon, creamy feta, and fresh avocado slices over a base of tomato sauce and mozzarella, perfectly balanced and indulgent.	R220	Peppadews	R30	Bolognese	R50
		Feta	R30	Prosciutto	R50
		Pineapple	R30	Chicken	R50

(V) - VEGETARIAN

SANDWICHES

Homemade. Delicious.
Classic for good reason.

CHEESE AND TOMATO (V) Served on sourdough, white, or brown bread.	R110
CHICKEN MAYO Tender chicken with creamy mayo on your choice of sourdough, white, or brown bread.	R115
CLUB SANDWICH Chicken, crispy bacon, lettuce and tomato with creamy mayo on toasted bread.	R185

SALADS

Eat your greens.

GARDEN SALAD (V) Mixed baby leaf lettuce, red onion, mixed peppers, cocktail tomatoes, cucumber, olives, and feta with our classic honey mustard dressing.	R110
SUPERFOOD SALAD Bulgur wheat, lentils, grilled chicken, grated carrots and steamed broccoli with house dressing.	R140
BUDDHA BOWL Edamame, quinoa, grilled chicken, grated carrots and steamed broccoli with teriyaki dressing.	R165
EXTRAS Halloumi Bacon/Macon Smoked salmon Chicken	R35 R30 R70 R55

SIDES

Creamy mashed potatoes	R55
Hand-cut fries	R50
Hand-cut sweet potato fries	R55
Charred broccoli	R40
Seasonal gourmet vegetables	R45
Pap, chakalaka and salsa	R50

VODKA, GIN & RUM

Inverroche Classic Gin <i>South Africa</i>	R60
Inverroche Amber Gin <i>South Africa</i>	R60
Inverroche Verdant Gin <i>South Africa</i>	R60
Mzansi Gin <i>South Africa</i>	R40
Tanqueray Gin <i>England</i>	R45
Malfy Orange Gin <i>Italy</i>	R45
Beefeater London Dry Gin <i>England</i>	R50
Absolut Vodka <i>Sweden</i>	R40
Mzansi Vodka <i>South Africa</i>	R40
Skyy Vodka <i>USA</i>	R45
Malibu Rum <i>USA</i>	R40
Havana Club 3-Year Rum <i>Cuba</i>	R35
Havana Club 7-Year Rum <i>Cuba</i>	R55

APERITIFS, DIGESTIVES, LIQUEURS & TEQUILA

Amarula <i>South Africa</i>	R40
Olmecca Silver Tequila <i>Mexico</i>	R60
Olmecca Reposado Tequila <i>Mexico</i>	R65
Código Rosa Tequila <i>Mexico</i>	R70
Kahlúa Coffee Liqueur <i>Mexico</i>	R40
Jägermeister <i>Germany</i>	R40

WHISKEY, BRANDY & COGNAC

Jameson Irish Whiskey <i>Ireland</i>	R50
Jameson Select Reserve <i>Ireland</i>	R70
Jameson Triple Triple <i>Ireland</i>	R80
Glenlivet Founder's Reserve <i>Scotland</i>	R55
Glenlivet 12-Year Single Malt <i>Scotland</i>	R70
Glenlivet 15-Year Single Malt <i>Scotland</i>	R95
Chivas Regal 12-Year <i>Scotland</i>	R65
Ballantine's Finest <i>Scotland</i>	R45
Maker's Mark Bourbon <i>USA</i>	R55
Klipdrift Brandy <i>South Africa</i>	R50
Martell VS Cognac <i>France</i>	R75
Martell VSOP Blue Swift Cognac <i>France</i>	R125

COCKTAILS

ALL CLASSIC COCKTAILS AVAILABLE

Kindly ask your server for more information.

APEROL SPRITZ Aperol, Prosecco, and soda water.	R130
WHISPERING ANGEL Gin, coconut, fresh lemon juice, elderflower syrup, and rosé gin.	R130
THE FOUNDRY GlenRivier Founders Reserve, elderflower syrup, fresh lemon juice, and ginger ale.	R130
PORNSTAR MARTINI Vodka, passion fruit purée, vanilla syrup, fresh lime juice, and Prosecco or MCC.	R130
CLOVER CLUB Gin, fresh lemon juice, raspberry syrup, egg white, and Angostura bitters.	R130
COSMOPOLITAN Vodka, Triple Sec/Cointreau, cranberry juice, and fresh lime juice.	R130
OLD FASHIONED Bourbon or American whiskey, simple syrup, and Angostura bitters.	R130
NEW YORK SOUR Bourbon or whiskey, fresh lemon juice, simple syrup, egg white, and dry red wine.	R130
MANGO & PASSION FRUIT MARGARITA Blanco tequila, mango purée, passion fruit purée, fresh lime juice, Triple Sec, Cinzano Bianco, salt & chilli rim.	R130

CANNED COCKTAILS

WHISKEY SOUR Premium whiskey, lemon juice, simple syrup, aromatic bitters.	R95
MARGARITA Blue Weber Agave Tequila Blanco, agave syrup, lime juice.	R95
STRAWBERRY NEGRONI London Dry Gin, red bitters, vermouth, strawberry.	R95
ESPRESSO MARTINI Vodka, coffee saccharum, freeze-distilled espresso.	R95
PINEAPPLE DAIQUIRI White rum, agricole-style rum, pineapple juice, lime juice & simple syrup.	R95

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DRINKS

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HOT BEVERAGES

Single Espresso	R30
Double Espresso	R42
Cappuccino	R43
Cortado	R42
Macchiato	R42
Americano	R38
Café Latte	R45
Café Mocha	R42
Chai Latte	R48
Red Espresso	R42
Hot Chocolate	R50
Rooibos Tea	R35
Chamomile Tea	R35
Earl Grey Tea	R35
English Breakfast Tea	R35

SOFT DRINKS & MIXERS

Verve Sparkling Water 250ml	R20
Verve Sparkling Water 750ml	R40
Verve Still Water 250ml	R20
Verve Still Water 750ml	R40
Appletiser	R40
Grapetiser	R40
Coca-Cola	R32
Coca-Cola Zero	R32
Sprite Zero	R32
Stoney Ginger Beer	R32
Red Bull	R40
Fitch & Leedes Indian Tonic	R30
Fitch & Leedes Lemonade	R30
Fitch & Leedes Pink Tonic	R30
Fitch & Leedes Soda Water	R30
San Pellegrino Aranciata	R40
San Pellegrino Melograno & Aranciata	R40
San Pellegrino Limonata	R40
San Pellegrino Rossa	R40

GOURMET MILKSHAKES

Vanilla	R55
Strawberry	R55
Bubblegum	R55
Chocolate	R55
Oreo	R55

SPECIALITY DRINKS

Oat milk, almond milk & soy milk available.

VANILLA CAPPUCCINO Espresso, steamed milk, and vanilla.	R55
MATCHA CAPPUCCINO Matcha, milk, and vanilla or coconut syrup.	R65
ICED COCONUT MATCHA Matcha blended with coconut milk.	R75
HOT SPICED GIN & APPLE PUNCH Gin, apple, cinnamon stick, and star anise.	R75
IRISH COFFEE Whiskey, coffee, and pouring cream.	R85

SMOOTHIES

PEANUT BUTTER Peanut butter, oats, milk, and honey.	R70
BANANA JAVA Milk, oats, honey drizzle, chia seeds, and bananas.	R70
BERRY BOMB Mixed berries, milk, flaxseed powder, and creamy double-thick yoghurt.	R70
SMOOTHIE OF THE DAY A seasonal blend of fruits and/or vegetables with yoghurt and honey.	R70

BEERS & CIDERS

Tolokazi Lager	R50
Tolokazi Sorghum Pilsner	R50
Tolokazi Marula Cider	R50
Tolokazi Rooibos Cider	R50
Black Label	R44
Castle Lite	R44
Corona	R47
Heineken	R50
Stella Artois	R50
Windhoek Lager	R55
Windhoek Draught	R50
Savanna Dry	R48
Savanna Light	R48

WINE LIST

CAP CLASSIQUE/SPARKLING WINE	glass	bottle
GM & Ahrens MCC Stellenbosch	R105	R650
31Zero41 Blanc de Blanc Prosecco 375ml Italy		R290
31Zero41 Blanc de Blanc Prosecco 750ml Italy		R600
Pierre Jordan Silk Nectar Franschhoek	R110	R600
Pink Valley Rose Stellenbosch	R95	R550

WHITE WINE		
Aslina Chardonnay Stellenbosch	R120	R450
DeMorgenzon Chenin Blanc Stellenbosch	R120	R450
Aslina Chenin Blanc Skin Contact Stellenbosch		R400
Waterford Pecan Stream Sauvignon Blanc Stellenbosch	R105	R400
Paul Clüver Riesling The Village Elgin	R100	R420
Morgenster Reserve White Blend Helderberg		R800
Morgenster Vermentino Helderberg	R105	R450

RED WINE		
Rupert & Rothschild Classique Coastal Region	R180	R650
Lanzerac Merlot Stellenbosch	R120	R550
Allée Bleue Pinotage Stellenbosch	R110	R500
Aslina Umsasane Stellenbosch	R150	R550
Aslina Cabernet Sauvignon Stellenbosch	R120	R480
Morgenster Sangiovese Rigoletto Somerset West	R110	R450
Morgenster Toscana Blend Somerset West	R120	R550
Allée Bleue L'Amour Toujours Blend Franschhoek	R130	R750
Delaire Graff Shiraz 750ml Stellenbosch	R170	R600
Idiom Zinfandel Stellenbosch	R155	R700

ROSÉ		
Waterford Rosemary Rosé Stellenbosch	R100	R450
Aslina Ndubs Rosé Stellenbosch	R100	R380